



SARACENO PRIMITIVO

IGP Salento Primitivo Rosso

Grape varieties: 85% Primitivo; 15% Other recommended grapes

Area of production: Leverano (LE)

Soil type: Alluvial, average mixture with areas of limestone

Growing system: Cordon spur

Density: 4.500/5.000 plants per Ha.

Yields per Ha.: 9,00 T/Ha grapes

Production process: Stems removal and soft-pressing. Maceration at a controlled temperature of about 25-28°C for 9 days. Fermentation in stainless steel tanks at controlled temperature. Maturation in epoxy resin-lined cement tanks

Aging potential: 3 and more years depending on the vintage

Organoleptic characteristics

Colour: Intense ruby red hue

Bouquet: Aroma of matured fruit and spices

Taste: Velvety and well-structured

Service temperature: 18 °C

Gastronomic recommendation: Very good with first courses in general, red meats and matured cheeses.