



SANTO STEFANO

PRIMITIVO

IGP PUGLIA PRIMITIVO ROSSO

GRAPE VARIETALS: Primitivo
and other recommended grapes.

SOIL TYPE: alluvial, medium consistency
with calcareous areas.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.700 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 9 days at 25°C. Fermentation in stainless-steel tanks at controlled temperature. Maturation in cement tanks.

COLOUR: intense ruby red colour.

BOUQUET: aroma of matured fruit with hint of spice.

TASTE: velvety and well-structured.

SERVICE TEMPERATURE: 16-18°