

cantine
SANPANCRAZIO

terre di sole.

~ PRIMITIVO

SALENTO Indicazione Geografica Protetta



Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 5.000 plants per hectare

Vineyards age: 20-30 years

Grape variety: 100% Primitivo

Harvest: first half of September

Production per hectare: 10 tons

Vinification: thermo-controlled maceration for 10 days and alcoholic fermentation that did not exceed 25 °C.

Then quick aging in stainless steel tank before bottling

Ageing: stainless steel

Colour: ruby red with violet highlights

Bouquet: intense aroma of red berries, with notes of plum and sweet spices

Taste: a full-bodied wine, soft and balanced, easy to drink

Serving temperature: 18°-20°C

Alcohol content: 13,5% vol

Pairings: savoury first courses, red meat and game, cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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