

# **PRIMITIVO**

## **TECHNICAL SHEET**

<b>Variety:</b>	<b>100% Primitivo</b>
<b>Appellation:</b>	<b>Indicazione Geografica Tipica – Salento</b>
<b>Harvest:</b>	<b>Hand picked and sorted during October</b>
<b>Vineyard:</b>	<b>Grapes come from vineyards located in various area's of the Apulia region of Southern Italy with only the best juice being selected to produce this wine.</b>
<b>Winemaking:</b>	<b>Produced and fermented in state of the art computer controlled stainless steel tanks thus guarenteeing consistency of quality. Microfiltered before botteling.</b>

### **About Primitivo:**

**Primitivo also know as Zinfandel in the USA, comes from the Salento area of Apulia and is usually a robust wine with heavy tannins and usually has a higher than normal level of alcohol.**

### **Wine Composition:**

<b>Alcohol:</b>	<b>13% by vol</b>
<b>Total Acidity:</b>	<b>5.4</b>
<b>PH:</b>	<b>3.36</b>
<b>Residual Sugar:</b>	<b>3 gr per liter</b>

### **Tasting Notes:**

**This Primitivo has a bouquet of blackberry and anise with hints of tobacco. With ageing it acquires a dry flavour with a lingering aftertaste. It has a deep ruby red colour.**

### **Serving Suggestions:**

**Best served with roasted, boiled and BBQ red or white meats. Best left to breath for 30 minutes before serving. Serving temperature 65 - 68° F.**

### **Contact Information:**

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