

COLPASSO



PRIMITIVO PUGLIA IGP

Grapes: 100% Primitivo.

Vineyard area: Selected vineyards in in the Leverano area of Puglia's Salento Peninsula.

Harvest: The Primitivo grapes are harvested by hand in mid September and are very carefully selected.

Vinification: The Primitivo grapes are transported in small containers so that they are not crushed by their own weight, after which they are very softly destemmed, taking care to keep the skins intact. Fermentation takes place at a controlled temperature of between 22-24°C, with frequent pumping over of the must in order to achieve the best extraction of colour, a lovely bouquet and soft tannins in the finished wine.

After the malolactic fermentation, the wine is kept on its fine lees until the end of February/March.

Tasting notes: Colpasso Primitivo is the perfect combination of local tradition and modern wine-making, being robust at the same time as smooth and silky.

Rich in fruit, with a certain "savoury" feel, Colpasso Primitivo has an abundance of ripe, dark berry flavours and is the perfect accompaniment to rich, meaty pasta dishes.

