

## PRIMITIVO Puglia IGT



### Grapes

100% Primitivo



### Vineyard area

Selected vineyards 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

DeNatile 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. It has an abundance of ripe and dark berry flavours. DeNatile Primitivo is the perfect accompaniment to rich, meaty pasta dishes.

