



VITA LIBERA
Primitivo 0.0%

GRAPES
100% Primitivo

VINEYARD AREA
Selected vineyards in in the Leverano area of Puglia's Salento Peninsula.

HARVEST
The grapes are harvested by hand in the last week of August.

VINIFICATION
The grapes 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.

DE-ALCOHOLIZATION
The Primitivo is dealcoholized using the «vacuum evaporation technique». With this method it is possible to remove the alcohol at a temperature of 20°C, preserving the freshness and the varietal characteristics of the wines.

TASTING NOTES
Bright ruby in colour. Vita Libera Primitivo has a pronounced fruity bouquet reminiscent of crispy red fruits, such as berries. The palate is well-balanced, smooth with a persistent finish.

TO SERVE
Serve at 12-14°C to maximise the aromatic expression. This is a versatile drink, pairing well with a great variety of dishes or enjoyed on its own as an aperitif.

1 GLASS
Vita Libera

 28 kcal



 0% alc

1 GLASS
Red wine

 85 kcal



14
alc%

