

VOLUNTÉ

PRIMITIVO PUGLIA IGP



GRAPES:

100% Primitivo



VINEYARD AREA:

Selected vineyards in **Puglia's Salento Peninsula**, in the Leverano area.



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 colour extraction**, 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 - early March.



TASTING NOTES:

Voluntè Primitivo is the **perfect combination** of local **tradition** and **modern** wine making, robust at the same time as smooth and silky.

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

