

## Primitivo IGP

**Grape Variety:** 100% Primitivo

**Alcohol Content:** 14%

**Region:** Puglia

**Producer:** Amastuola

### Vinification

The grapes are harvested during the night. The grapes are de-stemmed and softly pressed, then through a heat-exchanger system, the must is cooled and sent to the fermenters of a maximum capacity of 300HL, with equal height and diameter. The fermentation takes place with maceration at controlled temperature for about 3 weeks with frequent repassings of the must over the grape dregs. At the moment of the racking the fermented must is sent via stainless steel pipeline to a vacuum soft press, all this is done in absolute absence of oxygen.

### Tasting Characteristics

**Colour:** Ruby red, deep and bright **Aroma:** fruity vocation of Primitivo grape bursts intense with hints of plums and cherries in jam, with hints of minerals and cinnamon **Flavour:** Impact of volume, but fine, rich and balanced with hints of berries and spice in the end.

**89 Wine Spectator**  
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