

PASSITIVO ROSÉ

Primitivo



Primitivo is one of the most important native grape varieties from Puglia, that typically is used to produce a bold, well-structured red wine. Nevertheless, with proper care, Primitivo can also give delicate and fruity rosé wines, with a pleasant freshness due to this grape's natural acidity.

GRAPE VARIETY: Primitivo

APPELLATION: Puglia PGI

PRODUCTION AREA: province of Taranto in southeastern Puglia

TRAINING SYSTEM: traditional puglian bush vine

SOIL: clayey

PLANT DENSITY AND YIELD: 5000 plants per hectare with a yield of 1.8 kg of grapes per plant

HARVEST: manual harvest, generally by the end of August, in the early hours of dawn to avoid high temperatures that could reduce the freshness and aromaticity of the wine.

VINIFICATION: the grapes are destemmed and crushed softly, then cold macerate on the skins at 5°C for about 2 hours, to obtain a light pink colour. After the soft pressing, the must is placed in stainless steel tanks where fermentation is carried out at a controlled temperature of 15 °C.

AGEING: 3 months on the fine lees

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: pink colour with purple hints. Pleasant fruity aroma, with notes of red fruits like cherry and strawberry. Fresh and fragrant, with a delicate fruity finish of black cherry.

SERVICE: 8-10 °C

FOOD PAIRING: aperitifs, grilled vegetables, seafood, salads, fresh cheeses and poultry.

