

AGRICOLO

Primitivo



Salento area, in Southern Puglia, offers the ideal environmental conditions for practicing organic farming. The high solar irradiation during most of the year, combined with the absolute absence of rain during the summer and the great ventilation, make it possible to produce healthy grapes, without the need of any pesticides or systemic chemical substances.

Aware of the importance of reducing the use of herbicides and pesticides to protect the land and biodiversity of Salento, as well as the health of its population, PaoloLeo winery offers an entire line of certified organic wines.

GRAPE VARIETY: Primitivo

APPELLATION: Salento PGI

ORGANIC CERTIFICATION: ICEA Organic Certified, according to Council Regulation (EEC) No 2092/91

PRODUCTION AREA: province of Brindisi, southern Puglia

TRAINING SYSTEM: Guyot

SOIL: medium textured

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2 kg of grapes per plant

HARVEST: Manual harvest in small boxes of 10 kg, carried out at dawn, to avoid that the high temperatures of late summer negatively affect the freshness and aromaticity of the wine.

VINIFICATION: De-stemming, fermentation at a controlled temperature of 22-24 ° C for 8-10 days, during which daily pumping over procedures take place. Spontaneous malolactic fermentation immediately after alcoholic fermentation.

AGEING: 5 months in stainless-steel vessels and 1 month in bottle

ALCOHOL: 14% vol

CALORIES: 98 kcal / 100 ml

TASTING NOTES: bright ruby red with violet tinges; pronounced aroma of cherry and sour cherry with spicy nuances. Sweet and savory attack, good body and smooth tannins, well balanced with a quite long finish.

SERVICE: 18 °C

FOOD PAIRING: main courses based on red sauces, red meats and game; cold cuts, aged cheeses, grilled mushrooms and vegetables.

