

ORGANIC PASSITIVO

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.

This wine, on the other hand, was made following a pre-harvest withering technique, that allows the concentration of the components of the grapes to enhance aromas and flavors of overripe fruit.

GRAPE VARIETY: Primitivo

APPELLATION: Salento PGI

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

PRODUCTION AREA: Brindisi province, southern Puglia

TRAINING SYSTEM: traditional puglian bush vines

SOIL: clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 1.8 kg of grapes per plant

HARVEST: For the whole period of the harvest, samplings were made in the VINEYARD, taking grapes from different bunches; this procedure is used to determine the sugar content by means of a refractometric analysis of the obtained juice. In mid-August, when the grapes have reached perfect ripeness, a pre-harvest withering technique called "Il giro del Picciolo" is applied. It consists in choking the stem of the bunches in order to prevent the nutrition of the berries, thus inducing a natural drying in the plant. The bunches are left to dry for about 12 days, losing about 25-30% of their weight in liquids, and concentrating aromas and flavors before harvesting.

VINIFICATION: After destemming, the grapes are gently crushed, allowing the skins to remain intact for a better extraction of color. Fermentation takes place at a controlled temperature of 22-25 °C for 8-10 days. In order to obtain greater aromas and soft tannins, frequent pumping over and délestage are carried out. After the racking takes place the malolactic fermentation.

AGEING: 5 months in American oak barrels and 6 months in stainless steel vessels

ALCOHOL: 14%

CALORIES: 98 kcal / 100 ml

TASTING NOTES: deep ruby red; pronounced aromas of ripe cherry and black cherry, with a spicy notes and hints of coconut and chocolate. Well structured body, balanced with smooth tannins and a lingering finish of ripe forest fruits.

SERVICE: decant and serve at 18 °C

FOOD PAIRING: main courses based on red sauces, meat and game; well-seasoned risotto, mushrooms, mature cheeses and cold cuts.

