

PRIMITIVO

Puglia IGP

PRESENTATION

Primitivo Puglia IGP from 100% Primitivo, crafted through extended skin maceration to enhance extraction and aromatic definition, followed by temperature-controlled fermentation and full malolactic conversion in stainless steel, then aged in tonneaux to achieve integration and finesse.

In the glass, it shows an intense ruby red color with vermilion reflections.

The nose is rich and seductive, marked by ripe plum and jammy fruit, layered with sweet spice notes and delicate floral hints, while subtle vegetal nuances add complexity without weighing down the profile.

On the palate, it is broad and enveloping, defined by pronounced roundness and a perceptible sweetness, supported by soft, well-integrated tannins; balanced acidity provides lift and drinkability, while the significant yet harmonious alcohol contributes to structure without excess.

The finish is persistent, warm, and coherent, with returning fruit and spice, expressing a style focused on elegance and fluidity rather than sheer concentration.



GRAPES

➤ 100% Primitivo

TERROIR

A luminous and sun-drenched land shaped by maritime proximity and warm winds sweeping across Puglia, where calcareous and iron-rich soils reflect light and retain heat, promoting full and generous ripening; constant sea breezes preserve aromatic integrity and grape health, while intense sunlight enhances concentration, resulting in wines that are generous yet balanced by a surprising freshness.

FERMENTATION

15-days long submerged cap fermentation with several pump-over into the lap.

AGEING PROCESS

Refined partly in tonneaux.

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CHARACTERISTICS

COLOUR AND SHADES

Intense ruby red color with vermilion reflections.

TEMPERATURE OF SERVICE

18°C.

CORK

Neutrocork (Amorim)

MATCHING

Ideal with grilled meats, roasts, traditional Apulian dishes, and aged cheeses; also suitable for mildly spiced preparations.

ANALYSIS

ACIDITY : 5,75 gr/ltr

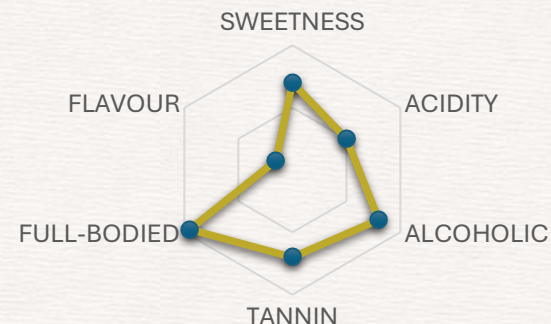
PH : 3,55

SUGAR RESIDUAL : 9,80 gr./ltr.

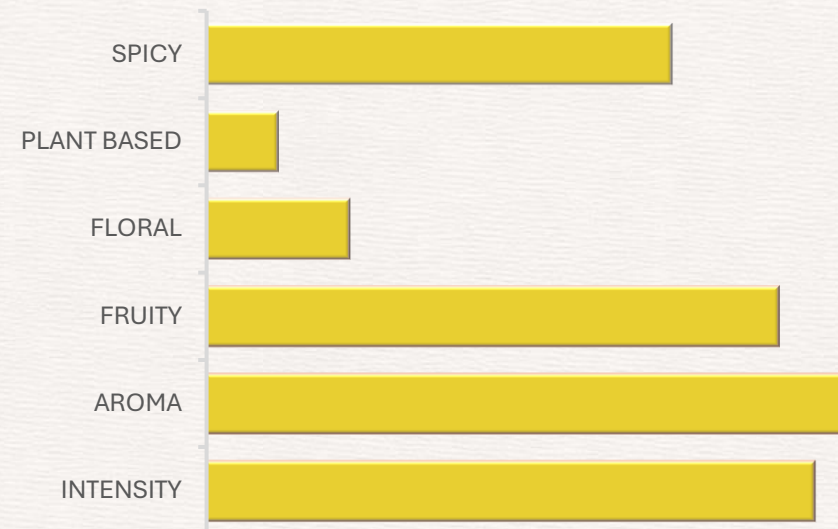
ALCOHOL BY VOLUME : 15% vol.



TASTING NOTES



OLFACTORY NOTES



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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Bordolese Decò Medium) - 1650 g

CASES/BOTTLES FOR PALLET

90 / 540

CASE DIMENSIONS

Base 30,5 x 26 cm - height 18 cm

CASE GROSS WEIGHT

10,35 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 180cm

PALLET GROSS WEIGHT

950 Kg

BOTTLE EAN CODE

8034125521593

CASE EAN CODE

8034125521692



AWARDS

ANNUARIO "MIGLIORI VINI D'ITALIA"

✓ 2025 - 94 points

ASIA WINE TROPHY

✓ 2025 - GOLD MEDAL

BERLIN WINE TROPHY

✓ 2025 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

✓ 2025 - GOLD MEDAL