

Virtuoso



Primitivo
Puglia IGT

Virtuoso

REGION

Puglia

VARIETY

100 % Primitivo

Vineyard: The Primitivo grapes are selected from low-yielding vineyards near Sava and Avetrana in Southern Puglia. The traditional Alberello basso vine training method is employed.

Harvest: The grapes are carefully picked by hand at the end of August and early September. The vineyards are picked over and over again, with pickers selecting only those bunches at the perfect stage of maturity.

Vinification: After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and ensuring optimum color extraction. Selected yeasts are added to initiate fermentation. Maceration lasts for approximately 10 days, followed by racking and pressing.

Fermentation: Fermentation is temperature controlled at 78 F (26° C) for 8-10 days. Frequent remontage and two delestage (in the middle of the process) are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. Frequent tasting to judge the exact amount of remontage and delestage required. After racking, malolactic bacteria are added to induce malolactic fermentation.

Aging: 30% of the wine is aged in oak barriques for 12 months and 70% for the same period in stainless steel.

TASTING NOTES

An intense bouquet of ripe dark berry fruits which burst through to the palate. Rich, smooth and round with a well-balanced finish.

FOOD PAIRINGS

This is rich wine is ideal with meat, game or pasta dishes.