

ETHICAWINES

earth, heart, hands.



Canaletto

Primitivo di Puglia IGT



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. The Alberello shelters the berries from the harsh summer sun and protects them from getting sunburn. The area has abundant rainfall in winter, and it is essential to help the vines through the extremely hot summers by working the soil in order to avoid dehydration.

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 colour 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