

# PRIMITIVO

## SALENTO PRIMITIVO IGT

**Grape:** Primitivo

**Soil:** medium-textured, clayey-limestone

**Harvest:** second decade of September

**Winemaking:** maceration for about 7 days, fermentation with inoculated yeasts, malolactic fermentation completely carried out, then 6 months in steel tank

**Note:** Great structure, very dense and well balanced. Rich in black berry fruit supported by a good acidity and smooth tannins

**Pairing:** grilled red meats, legume soups, baked pork

**Serving temperature:** 18 - 20 ° C



VINOSIA  
LUCIANO ERCOLINO



Ortus