

# SANTUFILI PRIMITIVO

MOCAVERO®



## DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta

## AREA OF PRODUCTION

The Salento area includes the Lecce, Brindisi and Taranto districts.

## AGE OF VINES

60 - 70 years

## SOIL COMPOSITION

Clayey - Sandy

## AGRICULTURAL METHOD

Alberello Pugliese

## TYPE OF GRAPE

100% Primitivo

## NO. OF VINES PER HECTARE

4.500

## GRAPE YELD PER HECTARE

4.500 kg

## AMOUNT OF WINE PRODUCED FOR 100kg (q.l) OF GRAPES:

65 litres

## HARVESTING PERIOD

End of September

## WINE-MAKING TECHNIQUE

Particular care is taken monitoring temperature. The maceration lasts for the whole phase of alcoholic fermentation, once this is finished the marc is separated from the must.

## WINE REFINING

After pressing the wine is refined in barriques and new barrels for 7-8 months, batonagge is carried out periodically. Finally it is stabilised, filtered and bottled. It is aged in the bottle for six months.

## APPEARANCE AND TASTE

Deep red colour with hints of violet, well balanced tannin and intense bouquet of jam and spices.

## SUGGESTED ACCOMPANIMENTS

A noble accompaniment to roast meat, wild fowl, mature cheese and spicy dishes.

## SERVING TEMPERATURE

18 - 20° C

## ALCOHOL (% VOL)

14,5

## AC. TOTAL (GR/LT)

5,7

## AC. VOLITILE (GR/LT)

0,43

## SO2 (MG/LT)

80

## pH

3,50

## SUGAR CONTENT (GR/LT)

3,5