



ESSENCE LINE

SIRE PRIMITIVO

Lively and harmonious homage to our roots.

DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

AGE OF VINES

10 years.

SOIL COMPOSITION

Clayey - Sandy.

AGRICULTURAL METHOD

Spalliera.

TYPE OF GRAPE

100% Primitivo.

NO. OF VINES PER HECTARE

6000

GRAPE YELD PER HECTARE

90 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

65 - 70 litres.

HARVESTING PERIOD

End of September.

ESSENCE LINE / SIRE PRIMITIVO

WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substances to be extracted and to make sure the wine is well structured for ageing.

WINE REFINING

In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for a few months before being bottled.

APPEARANCE AND TASTE

Deep red colour with hints of violet, intense red with violet reflections, lively and persistent red fruit aromas, harmonious warm taste.

WINE - PAIRING

Wild fowl, roast meat, spicy dishes, and cold cuts.

STORAGE TEMPERATURE: 16 - 18 °C

SERVING TEMPERATURE: 18 - 20 °C

ALCOHOL % VOL.: 14%

AC. TOTAL (GR/LT): 5,1

AC. VOLATILE (GR/LT): 0,45

SO2 (MG/LT): 70

pH: 3,56

SUGAR CONTENT (GR/LT): 2,5

AVAILABLE FORMAT: 0.75 LT.