

Formamentis

Salento Igt Primitivo

Name: *Salento Igt Primitivo*

Blend: *Primitivo 100%*

Ground: *mainly sandy clay.*

Planting density: *on average 4000 stumps per hectare.*

Production area: *Salice Salentino, Sava (TA).*

Exposure: *South-East.*

Altitude: *25/45 metres above sea level.*

Farming system: *espalier mainly of apulian sapling.*

Vineyard age: *on average 15 years.*

Yield per hectare: *around 65/75 quintals.*

Harvest time: *from last decade of august until first of september.*

Maturation: *8 months in barriques.*

Aging: *6 months in bottle.*

Colour: *purplish intens red.*

Smell: *ethereal, fruity with hints of wild berry jam, spicy.*

Taste: *dense and soft, balanced and rightly tannic.*

Suggested pairings: *whole meal (for land menus), red meats flavored with spices, complex and structured first courses.*



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