



NÈPRICA PRIMITIVO



APPELLATION Primitivo IGT (Typical Geographical Indication) Puglia.

GRAPES Primitivo. A selection of grapes cultivated in the vineyards of our Maime estate in San Pietro Vernotico (BR).

VINTAGE 2017

PRODUCTION The grapes were picked and then fermented in temperature-controlled stainless-steel tanks. The fermentation, carried at temperatures held to a maximum of 79° Fahrenheit (26° centigrade) lasted from eight to ten days. The malolactic fermentation was completed by the beginning of winter. A period of further aging, first eight months in stainless steel, then an additional four months in bottle, preceded commercial release.

ALCOHOL 14% vol.

TASTING NOTES

Color An intense ruby red.

Aroma Red fruit, black cherries, with hints of candied fruit and liquorice as well.

Flavor Soft in its initial sensations, supple tannins and structured well sustained by a balanced freshness.

SERVING TEMPERATURE 60-64° Fahrenheit (16-18° centigrade)
