



NEPRICA PRIMITIVO

Classification

Primitivo I.G.T. Puglia

Vintage

2019

Grape variety

Primitivo

Vinification and aging

The grapes were destemmed, crushed and transferred into stainless steel tanks where alcoholic fermentation took place over a period of 8 – 10 days at a controlled temperature that did not exceed 26 °C (79 °F). Malolactic fermentation was completed by the beginning of winter. NePriCa Primitivo was further aged in stainless steel tanks for approximately 8 months and an additional 4 months in the bottle.

Alcohol content

14.5% by Vol.

Historical data

Viticulture in Apulia is history and at the same time innovation. The Tormaresca estate is the expression of these two spirits. Character, personality and the potential for high quality are the characteristics that the Apulian territory imparts to all varieties grown here, indigenous or not. The Antinori family started investing in the area in 1998 as they believed that this is one of the most promising regions in Italy for producing top quality wines with a strong territorial identity. Tormaresca has two estates located in the most highly regarded areas for the production of high-quality wines: The Bocca di Lupo Estate in the heart of the Castel Del Monte DOC appellation; and Masseria Maïme in one of the most beautiful areas of Upper Salento.



Tasting notes

NePriCa Primitivo is an intense ruby red color with light purplish hues. On the nose, fruity aromas of red fruit, such as sour cherries and wild berry jam blend with soft notes of licorice and sweet spices. On the palate, its entry is soft, defined by round tannins, well-structured and sustained by well-balanced freshness.