



## CARRUBO

### Classification

Primitivo di Manduria DOC

### Vintage

2017

### Grape variety

Primitivo

### Climate

Winter weather during the month of January was marked by cold temperatures and snowfall that resulted in a delay in bud break of about 7-10 days compared to seasonal averages. Spring 2017 and the months of July and August were dominated by hot, dry weather. A cold wind from the north, "tramontana", kept temperatures relatively cool while encouraging favorable temperature fluctuations between day and night. These conditions guaranteed even and steady vine growth despite being one of the driest seasons in history.

This type of growing season is not unusual in Apulia. Viticulture has adapted to the region's climate trends and produces excellent results even in extreme conditions. Primitivo grapes for the production of Carrubo were harvested at the beginning of September. At harvest time, the berries were in excellent health, fully mature with optimal concentration levels.

### Vinification and aging

The grapes were harvested over-ripe and gently crushed. Maceration on the skins took place over a period of 8-10 days and gentle pump-overs were performed at a temperature that did not exceed 27 °C (80 °F). Malolactic fermentation occurred in stainless steel vats. The wine was left to age for 18 months in the cellar and a further period of 18 months in the bottle before being released.

### Alcohol content

15.5% by Vol.

### Historical data

Tenuta Carrubo estate is located in the countryside surrounding the city of Fragagnano (Taranto), in Manduria's DOC territory, at about 120 meters (394 feet) above sea level. The estate's 40 hectares of vineyards are cultivated with the area's historic grape varieties. Primitivo thrives in this territory benefitting from calcareous soils, typically reddish in color and from the climate defined by hot summers with excellent temperature fluctuations between day and night. Vines in the historic vineyards are alberate trained while the newer vines have a vertical trellis training system.

Carrubo is produced from a careful selection of grapes from the estate's vineyards and was crafted from the desire to represent the distinct character and charm of the Apulian territory through the main grape variety in this appellation: Primitivo.

### Tasting notes

Carrubo 2017 is an intense ruby red color. Its rich and complex nose offers notes of red fruit, sour cherries, prunes and liqueur cherries followed by delicate sensations of licorice, tobacco and amaretto. Its palate is soft and generous with elegant tannins that are well-sustained by pleasant freshness. Its fruity finish is typical of this grape variety.