



CARLOMAGNO

PRIMITIVO APPASSIMENTO Puglia IGT

Grapes: Primitivo

Vineyard area: The grapes are selected from vineyards around the Sava area, in the south of Puglia. Vines are trained using the traditional “Alberello Basso” method.

Harvest: The Primitivo grapes are carefully picked by hand at the end of August.

Appassimento: In mid August when the grapes have reached perfect maturity, we carry out a specific technique called “**Il giro del Picciolo**”. This consists of “twisting” the stalk of the bunches so that no nourishment will reach the grapes, resulting in 25–30% loss of liquid over a period of around 12 days – in effect a drying technique which happens directly on the vines themselves.

Vinification: After de-stemming, the grapes are gently pressed, keeping the skins intact while colour is extracted. Fermentation takes place at a controlled temperature of 22–25 °C over a period of 8–10 days. During the early stages of fermentation we carry out frequent pumping over and delestage in order to achieve soft tannins and the best aromas. After racking Malolactic Fermentation is induced, using selected bacteria.

Ageing: Around 25% of the wine is aged for 12 months in a mixture of French and American barriques.

Tasting notes: Intense ruby red colour, with a complex aroma reminiscent of cherries, raspberries and currants. The oak ageing adds a pleasant toasty, spicy character. The palate is full bodied, soft and long-lasting.

Perfect with reds meats and strong cheeses.

