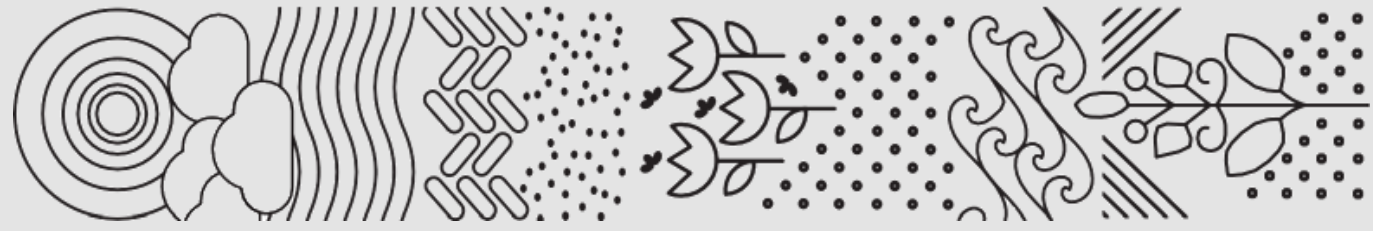




ORGANICALLY
GROWN
AND TRADITIONALLY
CRAFTED
IN PUGLIA



PRIMITIVO | PUGLIA IGP

ORGANIC WINE 

Grapes: 100% Primitivo

Vineyard area: The grapes for Integro come from the San Donaci area, part of Salento.

The wines of the Salento are rich and full-bodied – the microclimate of the Salento is perfect for producing deep and complex wines. Our philosophy is to be in perfect harmony with nature, intervening only when absolutely necessary, thereby ensuring that each and every grape expresses its own personality.

Harvest: last week of August.

Vinification: The harvest is done in the early hours of the morning, with the grapes being put into 10kg crates.

De-stemming is followed by fermentation at 22-24 °C for 8-10 days, during which time remontage is carried out daily. Malolactic happens spontaneously immediately after the alcoholic fermentation.

Tasting notes: colour bright ruby red with touches of purple. The bouquet is pronounced, with cherry blossom and some spice. Well-balanced with sour-cherry fruit and a persistent finish. Perfect with Pasta dishes, Spicy dishes, Pizza with sausage, spare ribs and game.

Integro Wines are Certified By



www.twpwines.com