

NERO ORO

PRIMITIVO PUGLIA IGP



GRAPES

100% Primitivo

VINEYARD AREA

Selected vineyards in the Leverano area of **Salento**, in the South of **Puglia**.

HARVEST

The Primitivo grapes are very carefully selected and **harvested by hand** at the end of August.

VINIFICATION

The Primitivo grapes are transported in small containers to prevent them from being crushed under their own weight. They are then very gently destemmed, with care taken to keep the skins intact. Fermentation takes place at a controlled temperature of 22–24°C, with frequent pumping over of the must to achieve optimal extraction of color, a lovely bouquet, and soft tannins in the finished wine. After malolactic fermentation, the wine is kept on its fine lees until the end of February, and then aged for six months in medium-toasted French oak barriques.

TASTING NOTES

Nero Oro Primitivo is the perfect combination of local tradition and modern wine-making, being robust at the same time as **smooth** and **silky**. Intense ruby red colour, with a **complex aroma** reminiscent of cherries, raspberries, vanilla and spices. **Rich in fruit**, with a certain “savoury” feel, Nero Oro Primitivo has an abundance of ripe, dark berry flavours and the palate is **full bodied**, soft and **long-lasting**. It is the perfect accompaniment to rich, meaty pasta dishes, red meats and strong cheeses.