



“Ajanoa”

Primitivo di Manduria D.O.P.

Area of production : Sava

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.500 vinestocks per hectare

Yield in grape per hectare : 50/60 q

Harvest :At the end of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 15%

Refining : Capasone

Production method

From vines more than 50 years in Contrada Agliano in the countryside of Sava, we select the best bunches of Primitivo which are vinified using traditional methods and temperature controlled.

the aging of wine is obtained in containers of vitrified cement and buried, the process of refining takes part of the same, in containers of Terracotta called "Capasoni" for about 10 months.

