



# “Desiderium”

Primitivo del Tarantino I.G.T.

Area of production : Sava and neighbouring areas

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.000 vinstocks 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 : 16,5 %

Refining : Vetrified cement cisterns

## Production method

After a period of aging on the vine, the grapes are vinified using traditional lovingly methods. Once pressed the must is kept in glazed underground containers where it mellows at a controlled temperature of 20/22°C. For small quantities ageing is completed in oak barrels.

The production cycle is closed through cold stabilization and bottling at a low temperature, not to alter the natural characteristics of wine.

