



# “Passione”

Primitivo di Manduria D.O.C.

Area of production : Sava

Grape Variety : Primitivo 100%

Trainig System : Alberello with 3.000 vinestocks per hectare

Yield in grape per hectare : 30/40 q

Harvest :At the end of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 17% Tot. 20,5 % vol

Refining : Barrique

## Production method

This wine is produced only in very rare and special vintages. The grapes are lovingly gathered after a period of withering on the vine. The must is fermented at a controlled temperature (24/26 ° C), while the wine is stored in underground glazed containers where it mellow and refines. Ageing is completed in oak barrels for nearly 8 months, in order to highlight the intrinsic characteristics of the grape. As wine mellows it is stabilized and bottled at a low temperature, not to alter its natural characteristics.

