



# “Tradizione del Nonno”

Primitivo di Manduria D.O.C.

Area of production : Sava

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.000 vinstocks per hectare

Yield in grape per hectare : 40/50 q

Harvest :At the end of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 16%

Refining : Capasone and Barrique

## Production method

The grapes are lovingly pressed with traditional methods and the juice obtained is stored in underground, glazed containers, where maturation is obtained at a controlled temperature of 24/26° C.

When fermentation is over it starts to mellow in glazed underground containers where it remains at a constant temperature throughout the year. For a small portion ageing is completed in oak barrels of 225 liters each and in terracotta jars called “Capasoni”.

