



“Il Sava”

Primitivo di Manduria D.O.C.

Area of production : Sava

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.000 vinestocks 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% Tot. 19 % vol

Refining : Capasone

Production method

It's made from the grapes of vineyards of at least 40 years of age and only in particular and lucky years.

After a period of withering on the vine, grapes are vinified using traditional methods and with a temperature controlled fermentation (24/26°).

The wine is stored in underground glazed containers where it mellows and refines for at least 8 month. Some is aged in terracotta jars to highlight the intrinsic characteristics of the vine. As wine mellows it is stabilized and bottled at a low temperature, not to alter its natural characteristics.

