



“Le Petrose”

Primitivo del Tarantino I.G.T.

Area of production : Sava and neighbouring areas

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.500 vinstocks per hectare

Yield in grape per hectare : 80/90 q

Harvest :At the begin of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 14%

Refining : Vetrified cement cisterns

Production method

The grapes pressed with traditional methods are left to macerate with the skins which are separated from the must after a few days. The obtained must is fermented at a controlled temperature (20/22 ° C), to refine aromas. Maturation, which lasts several months, is obtained in glazed underground containers and for a small quantity is completed in barriques of 225 liters each. When ready, the wine is cold stabilized and bottled at a low temperature not to alter its natural characteristics.

