



# “Novantino”

Primitivo del Salento I.G.P.

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 : 90/100 q

Harvest : In the middle of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 13%

Refining : Vetrified cement cisterns

## Production method

The grapes pressed with traditional methods are left to macerate for a few hours and then the juice is soon separated from the grape-stalk, to obtain a soft product.

The obtained must is fermented at a controlled temperature (20/22 ° C), to refine aromas . Maturation, which lasts a few months, is obtained in glazed containers and in steel silos. When ready, the wine is cold stabilized and bottled at a low temperature not to alter its natural characteristics.

