



“Terrarossa”

Primitivo di Manduria D.O.C.

Area of production : Sava and neighbouring areas

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.000 vinestocks per hectare

Yield in grape per hectare : 60/70 q

Harvest : Second week of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 14%

Refining : Vetrified cement cisterns

Production method

The grapes are lovingly pressed with traditional methods, the juice obtained is stored in underground, glazed containers, where maturation is obtained at a controlled temperature of 20/22° C.

The production cycle is closed through cold and bottling at a low temperature, not to alter characteristics of wine

