



PRIMITIVO

Il Primitivo arrivò in Puglia alla fine del XVII secolo grazie al sacerdote Don Filippo Indelicati che apprezzò la predisposizione di queste uve a maturare prima delle altre. "Primus" per ricordare che sebbene questo vitigno germogli con ritardo, riesce poi a compiere precocemente il proprio ciclo vegetativo.

SALENTO
Prodotto a Denominazione di Origine Protetta

**GR
E
C
O** This is my wine.

PRIMUS

Designation: Salento IGP
Grape varieties: Primitivo
Alcohol by volume: 13,5%
Oenologist: Goffredo Agostini, Gruppo Matura

TASTING NOTES

Colour: intense ruby-red with garnet-red tinges.

Bouquet: an up-front morello cherry note is followed by black cherry and plum overtones softened by adequate minerality. Slight floral undertones.

Flavour: elegant, round and warm, with supple tannins in evidence. The supporting acidity best harmonizes with the roundness given by the alcohol content.

VINEYARD CHARACTERISTICS

Production zone: Seclì (Lecce)

Year of planting: 2005

Exposure: east

Altitude: 76 MSL

Soil type: medium-textured, with higher proportions of clay.

Plant density: 4000 plants per ha.

Training system: spurred cordon (m 2,2 x 1).

Vintage period: beginning of September.

Method of harvesting: hand picking in small baskets.

Grape yield: 10 t/ha

Wine yield: 75 hl/ha

VINIFICATION AND AGING

Pressing: crusher/destemmer

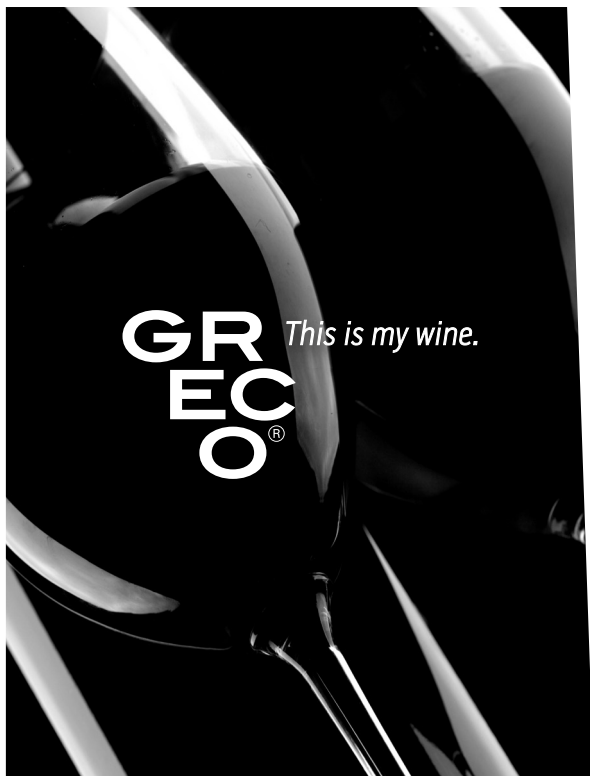
Fermentation: stainless steel tanks.

Fermentation temperature: 27°C

Fermentation time and maceration with skin contact: 6-7 days

Malolactic fermentation: spontaneous in steel tanks.

Aging: 15 months in steel tanks.



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