

# Virtuoso

Virtuoso wines enclose all the intensity of a land to be discovered, where the warm sea winds design unique landscapes and where the horizon colours the imagination.

## PRIMITIVO

PUGLIA IGT



**Grapes:**

Primitivo.

**Vineyard:**

Selected vineyards in top quality winemaking areas of southern Puglia. The soil is rich dark/red brown with a very fertile topsoil. The vines have an average age of around 30 years.

**Harvest:**

All grapes are harvested by hand in early September.

**Vinification:**

The grapes are de-stemmed, but not crushed. The must is fermented with indigenous yeasts at 25 °C for about 6-8 days. Frequent closed remontage takes place in the first stage of fermentation. After 48 hours, two delestages a day are carried out, reducing to one a day by the end of fermentation. After primary fermentation, the wine is put into American and French oak barriques. Selected bacteria are added and malolactic fermentation takes place in barriques.

**Winemaker's notes:**

This wine is a lovely combination of berry fruits and spice, which bursts out of the glass. The palate is rich and succulent, with an attractive concentration of lush morello cherries, balanced by smooth well-rounded tannins.