

TERRALIA

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PRIMITIVO Salento

Indicazione Geografica Protetta

Our Primitivo Rosso is the result of selected grapes from the vineyards of Contrada Perrone. This variety, a timeless symbol of our land, finds its best expression in this unique soil. With its deep ruby-red color, the wine offers an intense bouquet of ripe fruits and a hint of spices, making it rich, full-bodied, and captivating.



Variety

Primitivo

Year

2023

Training System

Guyot

Harvest

First decade of September

Winemaking

Cryomaceration at 2-3°C of the crushed grapes for 36 hours, maceration at 26°C for 4 days, followed by a temperature drop to 20°C until the end of fermentation. This is followed by gentle pressing and sur-lie aging for 10 days, then aging in stainless steel

Aging

Stainless steel for 12 months

Alcohol

14%

