

VANITÁ

Vanità

Primitivo Puglia IGP



Awards



VARIETY: Primitivo



COLOR: Red



PRODUCTION AREA: Salento, Puglia.



VINEYARDS: This variety owes its name to its early ripening; Primitivo comes from the Latin "primativus" which means "early ripening". The Primitivo vine is on average vigorous and ripens early, giving medium-low yields. Our grapes grow in the vast territory of Manduria on red and clayey soil



VINIFICATION: De-stemming and crushing of the grapes, maceration at a controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks. Refining in used American and French oak barriques for the next 6-8 months.



SENSORY FEATURES: Ruby red color with violet dark hints. Intense, complex, fruity aroma, with notes of small red fruits (cherries and blackberries). Velvety and soft texture, warm and quite tannic, with great taste-olfactory persistence.



BEST SERVED WITH: Perfect with mediterranean antipasti and first courses based on eggplant or mushrooms, meat and roast stew.



WINEMAKERS: Danilo Gizzi



SERVING TEMPERATURE: 16-18°C



AWARDS:

- Frankfurt International Trophy 2021: *Gold Medal*