

SANTO STEFANO PRIMITIVO*IGP Puglia Primitivo Rosso*

Grape varieties: Primitivo and other recommended grapes.

Soil type: alluvial, medium consistency with calcareous areas.

Growing system: cordon spur and Guyot.

Density: 5.000/5.700 plants per ha.

Production process: Stems removal and soft pressing. Maceration for 9 days at 25°C. Fermentation in stainless-steel tanks at controlled temperature. Maturation in cement tanks.

Colour: intense ruby red colour.

Bouquet: aroma of matured fruit with hint of spice.

Taste: velvety and well-structured.

Service temperature: 16 - 18 °C