

THE **BORGATA** WINES OFFER A NEW ITALIAN WINE EXPERIENCE OF LOCAL INDIGENOUS GRAPES, USING A MODERN APPROACH TO WINEMAKING TO ENSURE THE HIGHEST QUALITY, STRUCTURE AND FRUIT IN THE RESULTING WINES, WHICH ARE GENERALLY SOFT AND FRUITY WITH A PERFECT BALANCE.

PRIMITIVO

PUGLIA IGT

Grapes:

Primitivo.
Primitivo is the forefather of Zinfandel, and has been grown in southern Italy for millennia.

Harvest:

Picking is early, during the first week of September, in order to retain the freshness of the wine and avoid too high alcohol and "cooked" flavours.

Vinification fermentation:

After de-stemming, the grapes are not crushed allowing the berries to remain intact and reducing damage to the skins.

This extremely gentle method gives softer tannins and ensures optimum colour extraction. Selected yeasts are added in order to initiate fermentation. Frequent remontage, and "delestage" are carried out in the early stages of fermentation in order to achieve a soft extraction of aromas and gentle tannins.

Fermentation is temperature controlled at 28 – 30°C for 8 -10 days. The wine is left in contact with the skins for approximately 10 days, after which it is racked.

After racking, malolactic bacteria are added to induce malolactic fermentation. The ageing lasts approximately 12 months in barriques.

Tasting notes:

We have made a modern, upfront wine, with a deep, rich red colour and a bright berry fruit nose. The palate is smooth and ripe, with an attractive spicy character and a long velvety finish.

