

THE VIRTUOSO RANGE IS OUR PREMIUM SELECTION, WITH THE ADDITIONAL VALUE OF A LIMITED PRODUCTION, WHICH TURNS OUR PRIMITIVO AND SYRAH INTO RARE WINES.

THE BEST CLUSTERS ARE HARVESTED EXCLUSIVELY BY HAND AND CAREFULLY CONTROLLED.

PRIMITIVO PUGLIA IGT

Grapes:

100% 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.