



7° Ceppo

Primitivo Salento IGP



First year of production: 2008

Average number of bottles produced annually: 12.000

Manufacturing location: territory of Manduria (Ta) Italy

Grapes: Primitivo 100%

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: medium texture

Method of breeding: small tree

Planting density: 5200 plants per hectare

Age of vines: about 70 years

Yield per hectare: 65 quintals

Harvest time: third ten of september

Fermentation tank material: automatic wine-making in temperature controlled stainless steel

Fermentation temperature: 25° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 20-30 days, maceration 10-15 days

Malolactic fermentation: yes

Fining: steel and bottle

Ageing: suited for a long ageing

Organoleptic test

Colour: fine ruby red

Fragrance: full bouquet

Taste: moderate dry

Gastronomy

Classification: dry red

Served with: roasts grilled meats, aged cheese

Serving temperature: 18° C