

LENOS



Primitivo IGT Apulia

Classification: Typical Geographical Indication "Puglia"

Grape variety: Primitivo

Production area: Puglia

Soil: Generally clayey-limestone with a significant presence of skeleton and minerals.

Altitude: about 400 meters above sea level

Vineyards: Apulian espalier-trained with a density of vines per hectare ranging from 4000 to over 5000, older than 15 years and with production per plant between 1 and 2 kg/vine
Climate: Mild winters

with spring generally dry or with little rain and hot summers, with high temperature ranges given the position of the vineyards.

Harvest: Manual in crates carried out in the very first hours of the day, at optimal phenolic ripeness (first half of September)

Vinification: The crushed and destemmed grapes are macerated at a controlled temperature of 5-8°C for the first 24 hours and at 24-28° C for 10-20 days following the alcoholic fermentation, this to enhance the aromatic component of the wine and allow an optimal extraction of the polyphenolic and chromatic fraction. A slow malolactic fermentation follows which allows for balancing the gustatory harmony
Refinement: Steel for about 1 year and small lightly toasted French oak barrels for about 2 months, in bottle for about 6 months

Bottling: with mild filtration and natural cold stabilization

Tasting

Colour: Intense ruby red

Bouquet: Clean, intense, delicate, with hints of ripe red fruit, rightly spiced

Taste: Full, velvety, harmonious

Alcohol content: 14% vol.

Serving temperature: 16-18°C

Gastronomic combinations: It is an extremely pleasant wine, it accompanies important first courses, roasted red meats, game, cheeses and dried fruit

Packaging: 75 cl antique green Burgundy bottle, cartons of 6 bottles