12 e mezzo

Primitivo Del Salento I.G.P.

TASTING NOTES

Great structure, smooth and full of ripe tannins, this wine has a very elegant ruby red color, with intense fruity scents of mature plums, tobacco leaves and cocoa. Slightly spicy, its finish is reminiscent of vanilla.

VINEYARD & PRODUCTION INFO

Vineyard location: Salento e provincia di Taranto, Puglia, Italy
Soil composition: clay-sandy
Vine training method: controspalliera
Vines/acre: 1740
Average vine age: 25-30 years
Production: 5 tons per acre

WINEMAKING & AGING

Varietal composition: 100% Primitivo
Fermentation container: steel
Maceration technique: controlled temperature maceration
Type of aging container: steel-barrique
Length of aging: 1 year

TECHNICAL DATA

Alcohol: 12.5% abv
Residual sugar: 4 g/100 ml
Acidity: 6g/L

PRODUCER PROFILE

Winemaker: Nicola Baldari, Francesca Varvaglione
Winery production: Varvaglione
Region: Puglia

REVIEWS

91pts Wine Enthusiast - 2022 vintage
92pts BTI - 2015 vintage

FOOD PAIRINGS

Grilled meat, pasta and pizza.

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