

VITA
MEDITERRANEA

PRIMITIVO SALENTO IGT ORGANIC VEGAN WINE



The creation of our wines is an act of love for nature: organic, vegan wines with eco-sustainable packaging, respecting man and the environment around him.

VARIETIES

Primitivo.

PRODUCTION DISTRICT

Organically-farmed vineyards in Salento.

ALTITUDE AND ASPECT

45 metres above sea level, north-south facing.

TYPE OF SOIL

Mainly deep clay-loam soil, with sandy areas.

TRAINING SYSTEM

Spurred cordon.

HARVEST

First decade of September.

WINEMAKING METHOD

The wine is vinified respecting the organic and vegan rules.

Fermented at a controlled temperature with about two weeks of maceration and frequent, gentle pumping over.

AGEING NOTE

After malolactic fermentation, part of the wine matures for 6 months in French second passage oak barriques, and the remainder is aged in stainless steel.

SENSORY PROFILE

Deep purply-red colour. Generous ripe red fruit aromas, black and morello cherry jam, black pepper and vanilla, and hints of Mediterranean scrubland. Concentrated, velvety flavour with berry fruit jam and liquorice notes in the finish.

RECOMMENDED CELLARING

3 years.

FOOD PAIRING

Pasta with savory ragouts, lamb. For vegans: legume soups, savory and spicy dishes based on cereals and vegetables.

ALLERGENS: Contains sulphites.

