



MASSERIA BORGO DEI TRULLI

Signor P Primitivo di Manduria DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA Dolce Naturale

GRAPES:
100% Primitivo

VINEYARD AREA:
A small 0.4 hectare parcel in Roselle near the winery, in the commune of Maruggio (Taranto province).

PLANT TRAINING AND YIELD:
The vines are "Alberelli Pugliesi" or free-standing bush vines. The average yield is less than 300g per plant. The plants are around 100 years old.

HARVEST AND APPASSIMENTO:
Late harvest in the second half of September, when the grapes have reached the right level of natural APPASSIMENTO, losing approximately 50% of their water content.

VINIFICATION:
After de-stemming, the grapes are not crushed, leaving the skins whole. During fermentation which takes place at a controlled temperature of 23-25°C, pumping over and rack and return are carried out to extract colour and soft tannins. Fermentation takes place in stainless steel tanks for approximately 10-15 days, when it is halted naturally by lowering the temperature to avoid all of the sugars being converted into alcohol. After racking, malolactic fermentation is induced.

AGEING:
After malolactic fermentation, the wine is raked and placed in second passage French oak barriques for 10 months.

ALCOHOL:
14.5 vol. + 4.5% vol. (potential alcohol not transformed)

PRODUCTION:
The wine is only produced in the best vintages. 493 bottles have been produced of the 2020 vintage.

WINEMAKER'S NOTES:
Intense and brilliant red colour with purple highlights. Rich and complex bouquet, with notes of dried figs, dates and black cherry jam and delicate spicy notes. It is harmonious and balanced with surprising freshness, accompanied by sweet and supple tannins, with hints of candied fruit, honey and notes of chocolate. A long finish, with a touch of liquorice. Traditionally served with chocolate or almond pastries, but it is also excellent with mature cheese.

