



PRIMITIVO CONTI ZECCA

IGT Salento Primitivo Rosso

Grape varieties

100% Primitivo

Area of production

Leverano (LE)

Soil type

Alluvial, average mixture with areas of limestone

Growing system

Cordon spur

Density

4.500/5.000 plants per Ha.

Yield per Ha.

8,00 T/Ha. grapes

Production process

Stems removal and soft pressing. Fermentation at controlled temperature. Maceration for 12 days at controlled temperature of about 28-30°C.

Maturation

12 months in 30 hl. oak barrels and refinement in epoxy resin-lined cement tanks

Aging potential

4 years and more depending on the vintage

Organoleptic characteristics

Colour

Intense ruby red hue

Bouquet

Aroma of tiny red fruits and spices

Taste

Soft and harmonic with matured tannins in a rich and well-structured body

Service temperature

18 °C

Gastronomic recommendation

Very good with pasta with strong sauces, roasted or grilled red meats and matured cheeses