

La Marchesana



Primitivo Rosè igt Puglia - Organic

VARIETY: Primitivo 100%

AREA: Marchesana vineyard in Gioia del Colle

TRAINING SYSTEM: spur pruned cordon

PLANTS PER HECTARE: 4.300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest during the first week of September

MACERATION: soft pressing and short maceration for 2/3 hours in the press

FERMENTATION: 20 days in stainless steel tanks at 15°C

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 3 g/l

TASTING NOTES

SIGHT: intense and brilliant cherry-red

NOSE: fine smells of fruits (woodland strawberry, raspberry and cherry) and flowers (rose, oleander) enhanced by hints of aromatic herbs

PALATE: smooth, silky and round, with pleasant freshness and sapid character. Persistent, lightly balsamic in the end