



the wave
of change



TECHNICAL DATA SHEET CENTOSASSI



Variety: Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 5 tonnes

Vinification: The grapes are selected and harvested by hand during the night. Once de-stemmed, the uncrushed berries are sent to Allier oak vats where fermentation takes place at a controlled temperature. This is followed by a long post-fermentation maceration.

Ageing: 12 months in oak barrel

Alcohol: 15.5% vol.

Tasting notes:
Colour: Deep ruby red, bright with hints of violet.
Aroma: A wholly natural Primitivo which bursts straight into the nose with hints of sour cherry, purple violets and small berries that blend harmoniously with the unique marine and mineral aromas of Amastuola.

Flavour: On the palate it is full, soft, and finely tannic, fruity and mineral. In closing it is long, with a returning fruitiness....in a word, harmonious.

Serving temperature: 17 - 18 °C

TECHNICAL DATA SHEET 01/05/2015 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.