

Cantalupi



CANTALUPI

PRIMITIVO SENZA SOLFITI AGGIUNTI

IGP SALENTO PRIMITIVO ROSSO

GRAPE VARIETALS: Primitivo
and other recommended grapes.

SOIL TYPE: alluvial, average mixture
with areas of limestone.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.500 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 8 days at 22-25°C; fermentation in stainless steel tanks at controlled temperature. Maturation in cement tanks.

COLOUR: ruby red with violet reflections.

BOUQUET: black fruit with slightly spicy notes.

TASTE: soft and fruity.

SERVICE TEMPERATURE: 16-18°