

PRIMATIVO



This wine is made from 100% hand picked Primitivo grapes from a vineyard planted in 2017. The grapes are hand picked and fermented in small vats with twice-daily punching down of the cap. Fermentation takes place on the skins for 5 liter chestnut barrels, with the remainder in stainless steel.

All our wines are made with the least possible intervention. Fermentation begins spontaneously with indigenous yeasts; we do not filter, clarify, or temperature-control our wines. We add very little sulfites, well below legal limits. We follow the lunar phases for racking and bottling.

Grape Varieties

100% Primitivo

Vineyard Cultivation

Organic cultivation, green manure. No use of chemical fertilizers, herbicides, or pesticides.

Training System

Tendone

Soil Type

Volcanic

Plant Density

1,400 vines per hectare

Vine Age

8 to 35 years

Vinification

Maceration with the skins for approximately 5-6 days in open vats with hand punchdown

Fermentation

Spontaneous with native yeasts

Aging

Two-thirds in used chestnut barrels, the remainder in stainless steel