



VILLA SCHINOSA®

GORELLINO

PRIMITIVO PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



The Primitivo grape is the same of the Zinfandel grape diffused in California and in Australia.

It was yet present in Apulia in the oldest vineyards of the end of VIIIth century.

The Primitivo grape, takes its name from its characteristic to rifle before other black berried grape varieties.

The Primitivo is one of the vines chosen for the new vineyard of Agricultural Company Schinosa.



Characteristics

Production area:

North of Bari in Contrada Schinosa – Trani at an altitude of 70 metres.

Variety:

100% Primitivo

Vineyards:

Located on rich, argillaceous and tendentially limestone grounds, trained to spurred cordon system at 4'500 vines each hectare.

Wine making:

The grapes are picked from the last week of August to mid September.

The maceration during 8-10 days with frequent pump-overs and fermentation at constant temperature

Ageing:

After a few months in glass-lined concrete vats, the wine matures in Slavonia's Rovere oak barrels of 35 Hl. Successive ageing of the wine for further 3 months in bottles before release.

Analytical data:

<i>Alcohol</i>	<i>12,60%Vol.</i>
<i>Acidity</i>	<i>6,40 g/l</i>
<i>Volatile acidity</i>	<i>0,67 g/l</i>
<i>Sulphure dioxide</i>	<i>50 mg/l</i>

Tasting notes:

Intense Red colour with violet nuances. Bouquet of blackberry with spicy hints of almonds.

It is soft and armonic in rich and well structured body.

Reccomended with:

This Primitivo wine is the nice partner to pasta with strong sauces, rich main courses, red roasted, grilles meats and seasoned cheeses.

Uncork the bottle a few hours before serving. Serve at 18°C in a large-size glass to appreciate the wine's bouquet.

Azienda Agricola Schinosa

DON FERDINANDO CAPECE MINUTOLO DEI DUCHI DI SAN VALENTINO

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