



PRIMITIVO PUGLIA IGP ORGANIC

In Gioia del Colle, Puglia, the iconic “alberello” vines with their “heart-shaped foliage grow in the red and rocky soil, protecting the clusters of Primitivo grapes from the sun. These grapes ripen early, hence the name Primitivo. Scuderia Italia's first red wine in their organic line originates from ferrous red soil with underlying limestone layer. Care for this unique soil, without machinery or invasive products, reflects love and passion for the environment, the wine, and those who enjoy it. This Primitivo immediately expresses aromas of small black fruits, which over time are also enriched with other notes such as the typical herbs of the area.



Wine

DENOMINATION: Puglia	RESIDUAL SUGAR: 4 g/l
DESIGNATION: IGP	TOTAL ACIDITY: 6.15 g/l
PRODUCTION AREA: Gioia del Colle	VOLATILE ACIDITY: 0.4 g/l
VINTAGE YEAR: 2022	pH: 3.6
GRAPE: Primitivo 100%	DRY EXTRACT: 38g/l
ALCOHOL CONTENT: 15.5%	SULPHUR DIOXIDE: 91mg/l

Vineyards

AVERAGE ALTITUDE OF VINEYARDS: 300 meters above sea level
SOIL VARIETY: ferrous red soil with underlying limestone layer
YIELD PER HECTARE: alberello 30 q - spurred cordon 70 q
SYSTEM DENSITY: alberello 7000 logs per hectare - spurred cordon 4300
TRAINING SYSTEM: Alberello 70% - Spurred cordon 30%
HARVEST PERIOD: Middle - End of September

Winery

VINIFICATION: Traditional in red at controlled temperature
FERMENTATION TANKS: Stainless steel
FERMENTATION TEMPERATURE: 22°C
LENGTH OF FERMENTATION: 15 days
AGEING: 6 months in stainless steel tanks

Tasting

AGING CAPABILITY: 10 years
SERVING TEMPERATURE: 16°C
SOMMELIER'S NOTES:

- COLOUR: Intense ruby red colour with garnet reflections.
- FLAVOUR: small black fruits (blackberry, black cherry, ripe cherry) with delicate floral (violet) and spicy notes.
- TASTE: Full and balanced taste, mitigated by velvety tannins and juicy freshness. Long and consistent finish.
- PAIRINGS: Grilled red meats, game, such as grilled or braised wild boar, jugged. Baked lamb or goat meat but also pasta with meat sauces.