

Monte del Vento

The Primitivo variety is the essence of our countryside. Always identified as early in ripening - hence the name "Primitivo" (primitive, primordial) - it is a generous grape that needs a Mediterranean climate like ours to express itself in all its sumptuousness. Monte del Vento interprets this concept with great intensity and perfect balance.

Grape variety: Primitivo 100%

Denomination: IGP (Protected Geographical Indication)

Altitude: 400 meters above sea level

Exposure: South

Type of soil: calcareous, clay

Type of management: organic

Training system: Guyot

Density of vines per hectare: 5,000

Yield: 8,000 kg/ha

Year of planting: 2000

Harvest time: second half of September

Fermentation: it is carried out in stainless steel tanks at a controlled temperature.

Fermentation temperature: 22/24°C

Length in contact with the skins: minimum 10 days

Malolactic fermentation: done

Maturation: in French oak barrels

Bottling aging: at least 9 months

Alcohol content: 14% Vol.

Aging potential: 8 years

Tasting notes: the wine has a bright and full ruby red colour. The aroma expresses the warmth of the South, giving sensations of spices and memories of sour cherries and plums, the inevitable tone of cherry and wild berries. The sip is completely balanced and combines silky tannin supported by the right freshness with sensual softness. The finish is long and characterized by sweet spices.

Serving temperature: 18°C

Food pairing: it is perfect if paired with the typical local cuisine. It is a wine suitable for important dishes such as roasted red meat, game and mature cheeses.

