

ODE

PRIMITIVO DOC GIOIA DEL COLLE

Wine type: **red**

Grapes: **Primitivo**

Vintage: **2016**

Vineyard location: **land of the Gioia del Colle area, south of Bari**

Altitude: **mt .300- 350 o.t.s.**

Soil type: **clayey, calcareous**

Training system: **espalier, sapling**

Vines per hectare **4000-5000**

Grape yield kg/ha: **60.000-80.000kg**

Harvesting **Grape's harvesting by hand 2-3rd decade of September**

Vinification: **Thermo-controlled maceration and alcoholic fermentation for about 15-20 days. Subsequent storage in steel**

Ageing: **in oak barrels for 6 months, in steel and then in the bottle.**

Alcohol degree: **15 % vol**

Tasting notes: **a ruby red wine tending to garnet, the nose is intense and persistent with notes of cherries in alcohol, prune, licorice, black pepper and cocoa; soft, full, velvety and slightly tannic taste. Food pairings: meat dishes, game, aged cheeses.**

Serving temperature: **16-18°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

