

MATANÉ



Primitivo Puglia IGT 2017

Grapes:	100% Primitivo
Region:	Puglia
Vineyards:	The vineyards are located in different plots, from different areas of the northern side of Puglia (the Daunian area)
Exposure:	Southeast
Altitude:	328 feet above sea level
Soil:	Limestone
Vine Training:	Pergola
Vine Age:	5-20 years old
Time of Harvest:	Late August
Vine Density:	1,820 vines per acre
Vine Yield:	5.3 lbs per vine
Total Production:	25,000 bottles
Vinification Process:	The grapes undergo soft-pressing and temperature-controlled maceration for seven to nine days, followed by alcoholic fermentation in stainless steel.
Aging Process:	The wine ages in stainless steel for three months and one month in the bottle
Alcohol Content:	13.50%
Tasting Notes:	Ruby red color, with a pleasant bouquet of fresh red fruits. The palate is smooth but with a nice and gentle acidity that balances and softens the sweet finish typical of the grapes.
Winemaker:	Teo D'Apollito & Empson Family
Winery Philosophy:	100% indigenous grapes as an expression of warm climate of Puglia.
Cellaring:	Up to 2 years, but best when young
Bottled:	Winter/Spring
Closure:	Cork
Food/Menu Pairing:	This wine pairs well on its own or with pizza, meat-based asian dishes, and red meats