

### WINE STORY

Salento peninsula has always been a great wine producing area of Italy and a land of crossing cultures. Primonero was born from the heart of this land with its most representative grape: Negroamaro, whose name emphasizes the dark colour of its fruit: niger from the Latin "black" and amauros from the Greek "dark". In memory of Greeks and Romans, the two main cultures dominating and crossing each other in this region.

### VINEYARDS & VINIFICATION



<b>VINEYARD LOCATION:</b>	Commune of Cellino San Marco (province of Brindisi)
<b>ELEVATION:</b>	70 meters
<b>SOILS:</b>	Clay with limestone rock
<b>TRAINING SYSTEM:</b>	Low espalier
<b>FARMING PRACTICES:</b>	Integrated agriculture system
<b>AGE OF VINES:</b>	8 years (planted 2010)
<b>YIELD:</b>	7,000 kg per hectare
<b>GRAPES:</b>	Negroamaro
<b>TYPE OF YEAST:</b>	Cultured
<b>POST-FERMENTATION PROCEDURES:</b>	7 days of maceration
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in stainless-steel tanks
<b>FILTRATION:</b>	
<b>AGING CONTAINER:</b>	225-liter barriques
<b>AGING TIME:</b>	6 months
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	
<b>VEGAN:</b>	

### PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

1999

Region:

Puglia

### TECHNICAL DATA

<b>ALCOHOL:</b>	13.5%	<b>TOTAL ACIDITY:</b>	
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	