



**Grape variety:** Primitivo 100%

**Alcohol content:** 14.50%

**Production area:** contrada Marchione,  
on the Turi-Castellana Grotte street, Puglia

**Soil type:** chalky and clayey hills

**Training system:** espalier

**Yield per plant:** approximately from 1 to 4 kg

**Planting year:** replanted in the 90s, where there  
already was a vineyard since the early 1900's

**Harvest:** in the first half of September,  
family grapes handpicked in cases after  
an attentive grapes bunch selection

**Vinification:** with an innovative technique  
that involves carbonic maceration for about  
7 - 8 days, followed by the malolactic fermentation  
in 100 hl Slavonian oak barrels

**Aging:** in the same Slavonian oak barrels for  
6 months, followed by at least 1 year in the bottle

**Annual production:** about 50,000 bottles

**Serving temperature:** 18 - 20 °C

**Tasting Notes:**

**Color:** deep and bright purplish red

**Nose:** quite intense and persistent, fine,  
astonishing for the richness of its fruits  
and the clarity of its aroma, in which can be  
clearly distinguished the spicy nuances extracted  
with oenological ability from the oak and  
those naturally contained in the grapes

**Palate:** warm yet gradually soft and harmonious,  
in which the tannin is effectively controlled, the  
acidity supports and mainly is freshness and  
fragrance for its wonderful aroma, sapid,  
medium-bodied, rather intense and persistent

**Food pairing:** baked lasagna, saffron risotto  
by hef Gualtiero Marchesi, roasted turkey,  
Canadian soup with cheddar cheese

**Cellaring:** over 10 years, if properly stored