



Fichi d'India Primitivo

Classification

Primitivo IGT Salento

Vintage

2018

Vinification and aging

Grapes were harvested at peak ripeness and each grape variety was fermented separately in temperature controlled stainless steel vats. Maceration on the skins took place over a period of 8 to 10 days at a temperature that did not exceed 26 °C (79 °F). Malolactic fermentation was completed by the beginning of the winter season. Fichi d'India Primitivo was aged in stainless steel vats for approximately 8 months and an additional period of 4 months in the bottle.

Alcohol content

13.5% by Vol.

Tasting notes

Fichi d'India Primitivo is an intense ruby red color. Energetic and fruity on the nose, it offers notes of sour cherries, blueberries, plums, hazelnuts and walnuts in perfect harmony with light spicy sensations. A soft and full-bodied palate is characterized by well-integrated tannins.