



CLASSIC LINE

PRIMITIVO

Return to the origins: the enthusiasm of feeling at home: on the label there is Villa Bruni, the family farmhouse, refuge and shelter

DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

AGE OF VINES

35 years.

SOIL COMPOSITION

Clayey - Limey.

AGRICULTURAL METHOD

Alberello Pugliese.

TYPE OF GRAPE

100% Primitivo.

NO. OF VINES PER HECTARE

4500

GRAPE YELD PER HECTARE

80 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

65 litres.

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HARVESTING PERIOD

End of September.

WINE-MAKING TECHNIQUE

This ancient vine variety requires special attention during vinification to ensure that it expresses all the varietal characteristics, it needs periodic aeration and a particular temperature control. Once maceration is complete, the must is separated from the marc and fermentation ends in stainless steel tanks.

WINE REFINING

Once it has been fermented the wine is refined in barriques for 3-4 months. When the refining process is complete, the wine is filtered and bottled.

APPEARANCE AND TASTE

Deep red colour with hints of violet, sweet spicy and ripe fruity notes, soft, persistent taste with skilful balanced tannins.

WINE - PAIRING

Roast meat, wild fowl, cold-cuts and mature cheese.

STORAGE TEMPERATURE: 16 - 18 °C

SERVING TEMPERATURE: 18 - 20 °C

ALCOHOL % VOL.: 14%

AC. TOTAL (GR/LT): 5,8

AC. VOLATILE (GR/LT): 0,4

SO2 (MG/LT): 80

pH: 3,58

SUGAR CONTENT (GR/LT): 4

AVAILABLE FORMAT: 0.75 LT.