



MASSERIA
CAPOFORTE



PRIMITIVO SALENTO

INDICAZIONE GEOGRAFICA TIPICA

CATEGORY

Primitivo IGT Salento

GRAPES

Primitivo

SENSORY PROFILE

APPEARANCE

Deep ruby red.

BOUQUET

Rich and spacious, with generous wild red berry fruit, dark cherry and plum, enriched by subtle notes of tobacco leaf and roast espresso bean, then spicier impressions of vanilla and coca powder.

PALATE

Superbly-structured, with a velvety texture and rounded mouthfeel, fine-grained tannins and judicious acidity. Impressively rich, yet crisp, it concludes with a finish laced with fragrant cocoa powder, espresso bean, and vanilla.

ACIDITY

6 g/l

RESIDUAL SUGAR

9 g/l

ALCOHOL

14.5% vol

VINIFICATION

VINEYARD YIELD

90 q

HARVEST PERIOD

End of September.

MACERATION

After de-stemming and crushing, the must macerates for 5-7 days on the

skins, subjected to alternating pumpovers, punchdowns, and délestage.

FERMENTATION

After drawing off, the must is settled and fermented at controlled temperatures.

MATURATION

Matured in large oak casks.

GROWING AREA

LOCATION

Coastal arera, some 35 km from the city of Taranto.

ELEVATION

Sea level.

ASPECT

North-south.

SOIL PROFILE

Sandy clay, with abundant tuff.

VINEYARD DENSITY

5,000 vines/hectare.

TRAINING SYTEM

Guyot.

WINE TASTING

SERVING SUGGESTIONS

Sipping wine (vino da meditazione), but superb as well with hearty first courses, red meat, and game, as well as with aged cheeses.

SERVE AT

18 °C. Uncork just before serving.

GLASS

Large Burgundy-style balloon crystal.



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