

## PRIMITIVO

*Salento I.G.T.*



Primitivo has quickly become the most appreciated Apulian grape variety in the world's markets thanks to the rich and fruity character of its wines. Rivera's modern winemaking results in a fresh and pleasant wine with bright aromas of dark berries jam and great versatility in food matching.

**VARIETIES:** 100% PRIMITIVO

**PRODUCTION AREA:** Salento peninsula in the southern part of Apulia region

**VINEYARDS:** Vineyards trained in the "Salento gobelet" style on calcareous clay soils at the altitude of 50-80 mt. Average yield is 80-90 q./ha

**WINE MAKING:** The grapes are harvested during the last week in August and macerated at 28°C for 8 -9 days in stainless steel vats with frequent pump-overs.

**AGEING:** 9 months in glass-lined concrete vats to maintain the fruit and varietal character intact

**TASTING NOTES:** Dense purple-red colour; fruit-rich bouquet, with impressions of wild blackberry and raspberry; medium bodied and complex on the palate, with deep fruit, remarkably supple

**RECOMMENDED WITH:** As very versatile wine that can be enjoyed by itself or matching pastas, soups and meats. Serve at cool room temperature

**CELLARING:** If perfectly stored this wine can develop nicely for 3-4 years.