



MASSERIA
CAPOFORTE



PRIMOCAPO PRIMITIVO SALENTO

INDICAZIONE GEOGRAFICA TIPICA

CATEGORY

Primocapo IGT Salento 2015

GRAPES

Primitivo

SENSORY PROFILE

APPEARANCE

Deep, dark ruby red with purple tinges.

BOUQUET

Intense, sweet and multilayered with fruity overtones of cherry, sour cherry, blueberry and plum jam, followed by spicy notes of vanilla, subtle cinnamon, toast and, on the finish, tobacco.

PALATE

Warm, rich, powerful and well-balanced. With impressive tannins and a dry, lingering finish. The aftertaste echoes the olfactory notes of plum jam and red berries, and the spicy notes, especially tobacco.

ACIDITY

6 g/l

RESIDUAL SUGAR

3,5 g/l

ALCOHOL

16,5 % vol

VINIFICATION

VINEYARD YIELD

60 q.li/ha

HARVEST PERIOD

End of September.

MACERATION

The grapes are de-stemmed and pressed, then remain in contact with the skins for some 2 weeks, during which pumping over, punch-downs, and délestage are practiced in alternation.

FERMENTATION

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

MATURATION

Aged in wooden barrels for 18 months and for at least three months in the bottle.

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

8.000 vines/hectare (bush-trained) and 5.000 vines/hectare (cordon spur).

TRAINING SYTEM

Bush and cordon spur.

WINE TASTING

SERVING SUGGESTIONS

A wine with excellent keeping potential. Wonderful with red meat and game. Ideal with mature cheeses.

SERVE AT

18 °C, uncork the bottle at the time of drinking. Store in a cool, dry, dark place.

GLASS

Large Burgundy-style balloon crystal.

