



MASSERIA  
CAPOFORTE

## PRIMITIVO SALENTO

INDICAZIONE GEOGRAFICA TIPICA



### CATEGORY

Primitivo IGT Salento

### SENSORY PROFILE

#### APPARENCE

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 power, espresso bean, and vanilla.

#### ACIDITY

6 g/l

#### RESIDUAL SUGAR

9 g/l

#### ALCOHOL

14,5 % vol.

### VINIFICATION

#### VINEYARD YIELD

90tt q.li/Ha

#### 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 area, 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 SYSTEM

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.

