

# PRIMITIVO 2021

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 25°C for 7-8 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

**ANALYTICAL DATA:** Alcohol: 14%; Total acidity: 5.62 g/l; pH: 3.64; Residual sugar: 6,80 g/l; Total SO<sub>2</sub>: 83 mg/l.

## AWARDS and RATINGS

<b>WINE ENTHUSIAST</b>	<b>89 PTS</b>
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