

D.O.C. GIOIA DEL COLLE PRIMITIVO MURO SANT'ANGELO BARBATTO



Tasting notes:

Deep red color.

Aromas of plum jam and dark chocolate that just covers the smoky notes. Palate is cherry-type, deep and intense, with soft tannins, light-ness and freshness.

Type: Red

Grapes: 100% Primitivo Doc Gioia del Colle

Alcool: 16,5%

Bottles production: 10.000

Type of soil: Calcareous

Altitude: 330 mt from sea level

Age of vineyards: 80 Years old

Exposure: South

System of cultivation: Alberello Pugliese

Number of vines per hectar: 10000

Quantity of grapes: 40 Ql

Area of production: Acquaviva delle Fonti

Harvest: End of August

Winemaking: Steel

Ageing: 12-18 month in oak

Wine filtered: Not filtered

On the lees: 30 days

Ageing in bottle: 6 months

In production since: 2007