



EMPSON & CO.
Experience Italy in a Wine glass



Primitivo IGP

Primitivo thrives in the particularly hot and dry weather of the Salento area leading to intense wines with beautiful notes that range from dark-skinned fruits to sweet spices. It is especially recognizable for its inky color and blackberry, pepper and anise aromas. Primitivo, as well as Zinfandel, are clones of a Croatian grape called Crljenak.

Wine exported to: Bermuda, USA, Australia, Puerto Rico, China, New Zealand, Turks and Caicos, Switzerland; United Kingdom

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Primitivo

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-9 days
Type of yeast:	Selected
Length of maceration:	7-9 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	1 months
Closure:	Cork



Organic:	No
Vineyard location:	Puglia
Soil composition:	Limestone
Vine training:	Pergola
Altitude:	100 meters (330 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	5.3 lbs per vine
Exposure:	Southeast
Years planted:	2005-2020
Time of harvest:	Late August to early September
Total yearly production (in bottles):	25,000



Tasting Notes and Food Pairings

Tasting notes:	Bright garnet color, with a pleasant bouquet of fresh red fruits. Medium body. The palate is smooth but with a nice and gentle acidity that balances and softens the sweet finish typical of the grapes.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Wonderful paired with hearty first courses, meat and aged cheese.
Aging potential:	Up to 2 years
Alcohol:	13.5%
Winemaker:	Teo D'Apolito & the Empson Family