



EMPSON & CO.
Experience Italy in a Wine glass



Primitivo DOC

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, 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

Aging containers: Stainless steel



Soil composition: Clay

Altitude: 100 meters (330 feet) above sea level

Tasting Notes and Food Pairings

Tasting notes: Deep ruby red with violet reflections; fruity, spicy and intense bouquet with notes of plum, cherries, rosemary and vanilla. Full, mellow, well balanced.

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.

Winemaker: Filippo Baccalaro and Mario Ercolino