Tenuta Viglione®

D.O.P. Gioia del Colle

Organic Vines and Wines

Pri-mit-ivo

Appellation	DOP Gioia del Colle
Grape	Primitivo
Region	Murgian Hills - Apulia - Italy
Soil type	Pebbly on limestone base
Exposure	South-West
Elevation	450 m
Year of implantation	1981
Vine training	Cordon trained
Vines/hectare	4,000
Yeld/hectare	6,000 Kg
Grape harvest	1st decade of September
Harvesting	Mechanical
Alcoholic fermentation	In stainless steel tanks
Aging	30% in oak barrels, 70% in steel
Alcohol	14% by vol.
pH	3.4
Acidity	5.2 g/L
Residual sugar	3.5 g/L
Dry extract	37 g/L
Color	Intense ruby red with violet hues
Nose	Aroma of ripe red fruits, small berries, underbrush and spicy notes
Palate	Clean, dry, with elegant and smooth tannins; good body and acidity

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