



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Primitivo IGT

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.

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

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Primitivo

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-9 days
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	1 months

## Vineyard

Soil composition:	Clay
Altitude:	100 meters (330 feet) above sea level

## Tasting Notes and Food Pairings

Tasting notes:	Ruby red in color with rich purple reflections; A lovely nose reminiscent of ripe fruit, and black cherry. Intense on the palate with soft tannins and medium persistence.
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.
Alcohol:	13.5%