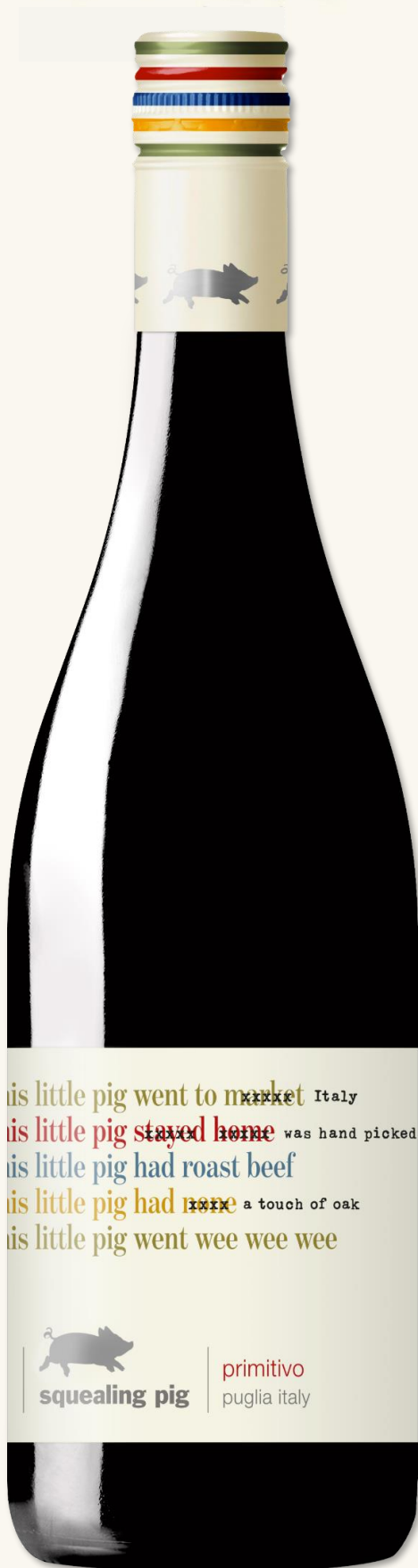




squealing pig



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2017 puglia
primitivo

Colour

Deep, inky purple ~~rain~~.

Nose

Aromas of berry fruit flavours, blackcurrants and prunes, with hints of balsamic and cinnamon.

Palate

The palate is ~~a complete delight~~ rich with black cherry and plum flavours, a liquorice edge, balanced by a soft tannin structure.

Viticulture

Guyot pruned vines were used to control vigour with approximately 4,500 plants per hectare and 2.5 kg of grapes per plant. Our soils are ~~amongst the best in the business~~ medium texture, rich in iron with mainly limestone beneath. 2017 was quite a dry year which helped curtail plant disease, lowered yields slightly and concentrated sugars. The harvest began for the red grapes at the end of August, about 20 days earlier than in 2016.

Vinification

Grapes from the provinces of Brindisi and Taranto were hand harvested during the early morning to avoid high temperatures. Bunches were destemmed and gently pressed, without damaging the ~~delicate~~ skin. The blend was fermented at a controlled temperature for 8-10 days. Lastly, the wine underwent ~~a last special touch~~ five months ageing in American oak barrels.

Cellaring

Up to three years (~~if you can wait!~~).

Technical Information

Region | Puglia, IGP
Variety | Primitivo
Alcohol | 13.5%
Residual Sugar | 5.9g/l
Total Acidity | 5.50g/l
pH | 3.6
Suitable for vegans and vegetarians