



CONSOLI®

VINI DAL 1920

Primitivo is an Italian black-skinned wine grape variety, very common in Salento. The origin of its name is probably linked to its early ripening (“primitivo” means primitive); its grapes are generally harvested in the first decade of September.

Primitivo is genetically equivalent to Californian Zinfandel, and is known worldwide as Primitivo di Manduria due to the characteristic “terroir” of this area.

LE BORGATE

PRIMITIVO DEL SALENTO

Protected Geographical Indication.

These vines are planted in sandy limestone-rich clay soil and are sparse over a large area, mainly trained with traditional trellis systems, exposed to the scorching sun and positively affected by the proximity to the sea. Harvest takes place in the first decade of September and is followed by maceration and fermentation in stainless steel tanks, which give this wine its distinctive refreshing and pleasing taste.

It is made exclusively from Primitivo grapes.

ALCOHOL CONTENT

13,5% vol.



SERVICE TEMPERATURE

16° - 18°C.

ORGANOLEPTIC ANALYSIS

This wine has unique characteristics: a deep red colour, a scent of fruit and vegetables, robust and elegant to the palate; the typical features of this land mark this Primitivo's great character and good structure. A hint of sapidity. A palate-pleasing finish.

FOOD PAIRING

A wine that pairs well with spicy hot dishes, roast meat and wild game.