



FRANCOLI U.S.A.



POGGIO BASSO PRIMITIVO

Poggio Basso Primitivo is made entirely in the inert containers of concrete tanks in order to extract the pure expression of the fruit. While Primitivo is a dark and typically tannic grape, Poggio Basso Primitivo is light and fruit forward. It is a wine for any time of day.

REGION: Adelfia, Puglia

APPELLATION: IGT

VARIETAL: 100% Primitivo

ALCOHOL: 14%

WINEMAKING:

Soil Composition: Ferrous red clay and sand

Vine Training Method: Alberello "little tree"

Elevation: 500 ft.

Vine Exposure: South/South East

Harvest Time: Early September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 21 Days

Malolactic Fermentation: Cement Tanks

Type of Aging Container: Cement

Type of Oak: No Oak

Length of Aging Before Bottling: 6 Months

Sustainable: Yes

TASTING NOTES:

This elegant Primitivo has a rich yet elegant scent of fresh blackberries with a hint of spicy currant. The tannins are very soft, and there is no oak influence.

FOOD PAIRINGS:

Best with Red Meats and spicy dishes. Also compliments well with soft cheeses, honey, and nuts.

