

Skietto

Vineyard name: Macchia

Grape variety: primitivo

Soil type: clay

Rootstock: 110 richter

Grafting type: mass selection

Biotype: 12

Pruning system: Apulian bush

Density: 5000 plants per hectare

Yield per hectare: 60

Harvest: first week of September

Harvest type: manual

Fermentation: spontaneous in concrete tanks

Maceration: 12-15 days

Ageing: eight months in concrete tanks and 3 months in bottle.

Alcohol content: 13%

Serving temperature: 14-16 degrees

Description: Red wine, fresh, soft tannins, well balanced, great drinkability. On the nose it reminds a bunch that has been just harvested.

