



Product card

ORTEROSSE

The character and energy
of the Primitivo of Salento

Label name: ORTEROSSE

Classification: IGT Salento

Production Area: Alimini Lakes
Otranto (Lecce)

Colour: Red

Vine: Primitivo 100%

Soil: clayey / sandy

Altitude: 3 m. asl

Plant breeding system: Spurred cordon
Logs per hectare: 4140

Yield per hectare of grapes: 80/90 q

Grape Harvest: end of August

Wine making: Steel

Maceration: 8/10 days

Fermentation: controlled temperature
at 26/27 °C

Aging: in stainless steel vats with
quick passage in oak barrels

Service temperature: 18/20 °C

Description

Bright ruby red with purple reflections, of good consistency. Intense aromas of cherry, raspberry and blackberry that intertwine with cloves, cinnamon and incense, on a balsamic background. Fresh sip, pleasant cleanliness and finesse, supported by tannins of good workmanship, not intrusive. Good length on the palate. Final sprinkle of well-mixed small fruits and spices.