



the wave  
of change



## TECHNICAL DATA SHEET CENTOSASSI



**Variety:** Primitivo

**Denomination:** IGP PUGLIA (Protected Geographical Indication)

**Production:** Organic – Certified IT BAC A85D

**Harvest:** Mid-September

**Training system:** Guyot

**Yield per hectare:** 5 tonnes

**Vinification:** The grapes are selected and harvested by hand. Once de-stemmed, the uncrushed berries are sent to Allier oak vats where fermentation takes place at a controlled temperature. This is followed by a long post-fermentation maceration.

**Ageing:** 24 months in oak barrel

**Alcohol:** 16% vol.

**Colour:** Deep ruby red, bright with hints of violet.

**Tasting notes:** **Aroma:** A wholly natural Primitivo which bursts straight into the nose with hints of sour cherry, purple violets and small berries that blend harmoniously with the unique marine and mineral aromas of Amastuola.

**Flavour:** On the palate it is full, soft, and finely tannic, fruity and mineral. In closing it is long, with a returning fruitiness....in a word, harmonious.

**Serving temperature:** 17 - 18 °C

TECHNICAL DATA SHEET 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.