



# PRIMUS

**Designation:** Salento IGP  
**Grape varieties:** Primitivo  
**Alcohol by volume:** 13,5%  
**Oenologist:** Goffredo Agostini, Gruppo Matura  
**Agronomists:** Stefano Dini and Dario Ceccatelli, Gruppo Matura

## TASTING NOTES

**Colour:** intense ruby-red with garnet-red tinges.

**Bouquet:** an up-front morello cherry note is followed by black cherry and plum overtones softened by adequate minerality. Slight floral undertones.

**Flavour:** elegant, round and warm, with supple tannins in evidence. The supporting acidity best harmonizes with the roundness given by the alcohol content.

## VINEYARD CHARACTERISTICS

**Production zone:** Seclì (Lecce)

**Year of planting:** 2005

**Exposure:** east

**Altitude:** 76 MSL

**Soil type:** medium-textured, with higher proportions of clay.

**Plant density:** 4000 plants per ha.

**Training system:** spurred cordon (m 2,2 x 1).

**Vintage period:** beginning of September.

**Method of harvesting:** hand picking in small baskets.

**Grape yield:** 10 t/ha

**Wine yield:** 75 hl/ha

## VINIFICATION AND AGING

**Pressing:** crusher/destemmer

**Fermentation:** stainless steel tanks.

**Fermentation temperature:** 27°C

**Fermentation time and maceration with skin contact:** 15 days

**Malolactic fermentation:** spontaneous in steel tanks.

**Aging:** 15 months in steel tanks.

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