

Riserva Curtomartino 2021



Denomination

Primitivo di Gioia del Colle DOP

Varietal:

Primitivo grape

Alcohol content:

15,5%

Harvest period:

Mid-September from 60-year-old bush-trained vines

Vinification

The grapes are harvested into crates after a slight withering process on the plant. Once in the winery, they undergo gentle pressing and are started on alcoholic fermentation with maceration. This phase occurs at a controlled temperature of approximately 24–26 °C and lasts about 15 days, during which the must is enriched with the phenolic compounds from the skins through punch-downs and délestage.

After racking, the wine is transferred into porcelain clayver tanks and French oak barriques, where it undergoes malolactic fermentation and ages for about 18 months before being blended and bottled.

Tasting Notes

The wine displays an intense ruby-red color with slightly garnet reflections, typical of the varietal. On the nose, it reveals aromas of dried red fruit and small wild berries, well-integrated with spicy notes reminiscent of licorice, sweet spices, and roasted nuances.

On the palate, it boasts great structure, with velvety, well-integrated tannins that contribute to its freshness and balance. The finish is long and persistent.