

# Terracava 2023



## Denomination

Primitivo DOP Gioia del Colle.

## Varietal

Primitivo grape

## Alcohol content

15%

## Harvest period

Early September from grapes grown with spurred cordon

## Vinification

The grapes harvested in crates are subjected to a brief over-ripening process in a cell, at controlled temperature and humidity. After about a week, they are pressed and fermented following a classic red vinification. Fermentation with maceration occurs at 24 – 25 °C and lasts about ten days. During this period, numerous pumping overs and dèlestage are carried out. At the end of the alcoholic fermentation, the wine is drawn off and transferred into barriques, porcelain clayver and steel silos where it undergoes malolactic fermentation and then remains in refinement for about 12 months before being assembled and bottled.

## Tasting Notes

The wine has an intense ruby red color. The nose releases fruity hints of blackberry, morello cherry and plum accompanied by dark notes of carob and cocoa. The sip is enveloping, characterized by a well-polished and elegant tannin and a pleasant freshness.

Long finish in the mouth and balanced between freshness and matter.



CURTOMARTINO

[www.curtomartinowines.it](http://www.curtomartinowines.it)