



FEUDO  
MONACI



# PRIMITIVO

## SALENTO IGT

### 2018

Feudo Monaci's range grew out of an environmentally-oriented winemaking project, whose objective is to safeguard our surroundings at every step in the production process. A range of wines that combine the winemaking excellence of the Salento peninsula with outstanding sustainability.

#### VARIETIES

Primitivo.

#### PRODUCTION DISTRICT

Salice Salentino (Lecce).

#### ALTITUDE

30 metres above sea level.

#### TYPE OF SOIL

Deep, dry, clayey soils with some tufa limestone. Average yield is 80 quintals per hectare.

#### TRAINING SYSTEM

Puglia bush-trained and spurred cordon.

#### HARVEST

Late August.

#### WINEMAKING METHOD

The bunches are handpicked early in the morning, brought to the cellar and immediately crushed. Vinification is carried out at controlled temperatures with 10 days of maceration and frequent pumpovers. After malolactic fermentation, the wine is aged in steel until June.

#### SENSORY PROFILE

Bright red colour; pronounced scent of ripe grapes; full, velvety flavour with great backbone.

#### ABV

13,50 %.

#### RECOMMENDED CELLARING

4-5 years.

#### FOOD PAIRING

Rich pasta and rice dishes, roast or braised red meats, game, very mature cheeses.



375 ml

750 ml

1,500 ml  
Magnum