

WINES FROM SALENTO, SOUTHERN ITALY





PRIMITIVO SALENTO IGT DEI CAMPI DEANTERA

Wine type Red

Grape Primitivo

Origin Desitination Salento indicazione geografica tipica

Vine growing system Espalier

Density of plantation 5000 vines per hectare

Production area Sava, Salento, Southern Italy.

The area is about 100 meters above sea level,

with high average temperatures and medium low rainfall.

Soil Clayey, thin and full of rocks

Harvest First week of September

Vinification Thermo-controlled maceration and alcoholic

fermentation for about 10 days with selected 10 yeasts

Ageing In stainless steel tanks

Tasting notes Deep ruby red with violet reflections;

intense fruity bouquet with notes of plum and cherry,

hints of Mediterranean herbs, slightly spicy.

A full-bodied wine, soft and balanced, easy to drink

Best served with Savoury first courses, red meats and game, hard cheese

Serving temperature 16-18° C



Into small and irregular fields, on limestone and calcareous soils, our Antere take care of the Primitivo grapes every year, in order to produce wines with vibrant perfumes and a fresh structure.



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