



# CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY



PRIMITIVO DI MANDURIA DOC

# VERSO

VECCHIE VIGNE

CAMPI DEANTERA

Mare Adriatico

# VERSO PRIMITIVO DI MANDURIA DOC VECCHIE VIGNE 2021

<i>Wine type</i>	Red
<i>Grape</i>	Primitivo
<i>Origin Destination</i>	Primitivo di Manduria denominazione di origine controllata
<i>Vine growing system</i>	Old bush-vines in the area of Sava
<i>Density of plantation</i>	5000 vines per hectare
<i>Production area</i>	Old vineyards in the area of Sava, Salento, Southern Italy. The climate is characterized by high temperatures all year round, very little rainfall and a wide temperature range between night and days, which has a positive influence on the quality of the grapes. Sava has always been known as the best area for old bush vines Primitivo.
<i>Soil</i>	Loam, finely textured and rich in iron oxides that give the topsoil the distinctive red hue. Calcareous subsoil (limestone) with few emerging rocks
<i>Harvest</i>	Mid September
<i>Vinification</i>	Grapes are hand-picked in advanced status of ripening. Destemming and crushing followed by cold soak maceration at 8°C for about 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C
<i>Ageing</i>	Malolactic fermentation in stainless steel tanks and then in French and American oak barrels for 12 months
<i>Tasting notes</i>	Intense ruby red colour; wide and complex bouquet, fruity with prune and cherry jam aroma, hints of tobacco. Full-bodied wine, well balanced, soft and rich in elegant tannins; Long finish with notes of cocoa, coffee and vanilla
<i>Best served with</i>	Savoury first courses, red meat and game
<i>Serving temperature</i>	18° C



From the North comes the tramontana wind. It dries the grapes before the harvest and concentrates the black and purple fruit of this old vineyard, with twisted bush vines set on fire by the August sun.



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