



CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY



CAMPI DEANTERA

SPINA

*Rosato di Primitivo
Salento IGT
dei Campi Deantera*

CAVE



SPINACAVE ROSATO DI PRIMITIVO SALENTO IGT

<i>Wine type</i>	Rosé
<i>Grape</i>	Primitivo
<i>Origin Desitination</i>	Salento indicazione geografica tipica
<i>Vine growing system</i>	Guyot
<i>Density of plantation</i>	4500 vines per hectare
<i>Production area</i>	Sava, Salento, Southern Italy. The area is about 100 meters above sea level, with high average temperatures and medium low rainfall.
<i>Soil</i>	Clayey, thin and full of rocks
<i>Harvest</i>	Last week of August, beginning of September
<i>Vinification</i>	Skin contact for few hours and then partial drawing off the must of Primitivo grapes and fermentation
<i>Ageing</i>	In stainless steel tanks
<i>Tasting notes</i>	Pale rosé; intense and persistent aroma of Mediterranean maquis, with cherry and raspberry notes. A fresh and elegant wine, balanced in the mouth.
<i>Best served with</i>	Italian starters, fish soup and broth fresh or slightly aged cheese
<i>Serving temperature</i>	10-12° C

**What to cut?
When to cut?**

The harvesting time is the most important technical decision to make. For this wine barely comes from a cellar but so much more from the grape.

Spinacave is a Primitivo rosé, the most ancient wine, the earliest grape, grown on the small plateau known by that name.





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