## CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY





CAMPONN Parcellare 2 app Latitudine 40 Parcella lesal au 750 mle 14% vol IMBOTTIGLIATO PER • BOTTLED FOR CAMPINE DA • BY IT-AL/7145



## CAMPO MINIMO PRIMITIVO SALENTO IGT

Wine type	Red
Grape	Primitivo
Origin Desitination	Salento indicazione geografica tipica
Vine growing system	Guyot
Density of plantation	4500 vines per hectare
Production area	Parcel: Mesola delle Volpi, Morroni district, La Torretta Farm, Salento, Southern Italy. A few hundred meters from the coast, above the sea level; the climate is characterized by high temperatures all year round, very little rainfall and a wide temperature range between nights and days. The main winds come from the Ionian Sea and protect these grapes from excessive humidity. This soil is rich in calcareous skeleton; we manage it with very little movement, aiming to keep it as rich as possible in other spontaneous plant species, to strengthen and protect this Primitivo vineyard.
Soil	Loam, finely textured and rich in iron oxides that give the topsoil the distinctive red hue. Calcareous subsoil (limestone) with few emerging rocks
Harvest	Mid September
Vinification	Grapes are hand-picked in perfect 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
Ageing	Stainless steel
Tasting notes	Wine with a surprising nose, rich and fruity, with cherry notes, balsamic and garrigue aromas; the color is intense, explosive, in between blue and red that shines through a velvety texture. This enveloping and definitive body is furrowed by an unspeakable texture of dense tactile caresses, and finally the end traces a very long road
Best served with	This wine has a wide and complex body, which stimulates the disruptive creativity in food pairing. Its fruit and its persuasive tannin are supported by an unprecedented balance between freshness and alcoholic structure. A challenging wine, for uncommon pairings.
Serving temperature	15-17° C

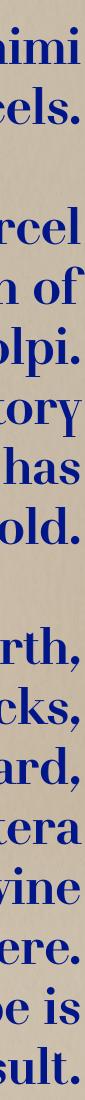
Campi Minimi are single parcels.

This is the parcel vinification of Mesola delle Volpi. It is a record, a story which has not yet been told.

The time of the earth, the time of the rocks, the time of the vineyard, the time of the Antera all intertwine together here. And only this grape is the result.

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