



CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY





CAMPO MINIMO

Parcellare *La Torretta, Tor...*

Latitudine *40°20'56.4"N*

Parcella *Mesola della...*

*Which stories
out of all the stories*

750 ml e 14% vol

Lotto

IMBOTTIGLIATO PER • BOTTLED FOR CAMPI MINIMO
DA • BY IT-AL/7145



CAMPO MINIMO PRIMITIVO SALENTO IGT

<i>Wine type</i>	Red
<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>	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.
<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 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
<i>Ageing</i>	Stainless steel
<i>Tasting notes</i>	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
<i>Best served with</i>	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.
<i>Serving temperature</i>	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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