

CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY




CAMPETTO
CAMPETTO
CAMPETTO
CAMPETTO
CAMPETTO
CAMPETTO

CAMPETTO
PRIMITIVO SALENTO IGT
DEI CAMPI DEANTERA

Wine type	Red
Grape	Primitivo
Origin Desitination	Salento Indicazione Geografica Tipica
Vine growing system	Espalier (vertical shoot positioning)
Density of plantation	4,000 vines per hectare
Production area	Sava, at approximately 100 meters above sea level. The area is characterized by high heat accumulation and medium to low rainfall.
Soil	Medium-textured clay soil, shallow, with a good presence of skeleton (stones).
Harvest	Late August to early September
Vinification	Temperature-controlled maceration and alcoholic fermentation with selected yeasts for approximately 10 days
Ageing	Stainless steel
Tasting notes	Very intense ruby red color with violet highlights; complex bouquet with notes of red fruits, raspberries and blackberries, and hints of Mediterranean herbs. A pleasant, fresh and harmonious wine.
Best served with	Winter aperitifs, pasta dishes with red sauces, red meats, and hard cheeses
Serving temperature	14–18 °C



Deep red, with violet glimmers.
Ripe raspberry and blackberry,
Mediterranean herbs in the air.
A fresh, harmonious Primitivo, flowing lightly.
Small field, wide horizon.

CAMPI DEANTERA



Campi Deantera S.r.l.
Contrada San Giovanni, Z.I. S.n.c.
74028 · Sava
Taranto – Southern Italy
P.IVA · Vat 02842770733

info@deantera.it
+39 099.96.48.007