



CANTINE PALESI

*Al primo*

PRIMITIVO SALENTO IGP

2023 



## DESCRIPTION

Al Primo is a velvety and enveloping Primitivo red wine with a strong character that arises from the patient work of time to celebrate the talent and determination of those who have left their mark on life. It's a wine with a decisive personality that emerges in appearance and flavor: the true triumph of those who, lastly, became the first through commitment and perseverance towards what they wished to achieve... because to obtain a significant result, one must be resilient.



ROSSO  
PRIMITIVO ROSSO SALENTO IGP  
PRIMITIVO 100%  
VOL. 13,5%



PUGLIA - MARTINA FRANCA - VALLE D'ITRIA  
90 Q.LI/HA  
430 s.l.m.  
LIMESTONE AND CLAY SOIL



**CULTIVATION ON GUYOT TRELLIS, ORGANIC  
HAND-PICKED IN CRATES  
HARVEST SECOND DECADE OF OCTOBER**



TRADITIONAL MACERATION FOR 8-10 DAYS,  
FERMENTATION OF THE MUST AT CONTROLLED  
TEMPERATURE, PERIODIC USE OF PUMPOVERS.  
MALOLACTIC FERMENTATION IN STEEL.



**COLOR** INTENSE RED WITH PURPLE REFLECTIONS  
**AROMA** INTENSE BOUQUET, SPICY AND FRUITY, WITH  
NOTES OF BLACKCURRANT, FOREST FRUITS,  
LICORICE, AND TOBACCO  
**TASTE** VELVETY AND INTENSE TASTE



18-20°



ROAST LAMB,  
RED MEATS,  
GAME, AND VENISON.

