

PRIMITIVO

(pree-mee-TEE-voh)



ESTATE NAME

TERRE DEL GRICO

(TAY-ray • dell • GREE-koh)



REGION / LOCATION
ESTATE SIZE

Puglia. Town of Monteroni di Lecce.
10 hectares.



VINIFICATION

Traditional soaking of 30-45 days, and fermentation of the must at controlled temperature.



BARREL TYPE

American barrique.



BARREL AGE

New.



MATURATION
IN BARREL

1 year.



MATURATION
IN BOTTLE

1 year.



PRODUCTION
QUANTITY
(THIS WINE)

850 cases.



ESTATE
PRODUCTION
QUANTITY

10,000 cases.



Bottle image
forthcoming



ALTITUDE

Sea level.



VINE DENSITY

3,500-4,000 vines/hectare
(very dense for Puglia).



VINE TRAINING

Low tree-like vines.



SOIL

Terra rosa. Red clay, sandstone and limestone with a high iron content.



GRAPE VARIETIES

100% Primitivo.



ALCOHOL

14% by volume.



ACIDITY

5.5 G/L

Tasting Notes: Primitivo, now commonly known, is the genetic forebear to Zinfandel. What is also known is that in comparison to Zinfandel, Primitivo as a wine is, well, more primitive. This is a direct result of antiquated winemaking methods in the South, which have undergone a Renaissance in the last few years. As part of this Renaissance, the Michelangelo of Puglia has been 30-something phenom Massimiliano Apollonio, who makes this Primitivo a showstopper: intense, fresh plums with blackberry preserves, pencil lead, and cognac, served over steely tannins that will age for 15 years. Wow.



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