

FREIXENET

PRIMITIVO IGP PUGLIA



Region and grapes

Manduria and Sava are considered the noble zones — the true *crus* of Puglia — where the Primitivo grape reaches its highest expression. The traditional Alberello (little tree) pruning system is used here, perfectly suited to the region's deep, clay-limestone soils, which promote high-quality viticulture through short, generous pruning.

Primitivo, Puglia's flagship variety with over 10,000 hectares under vine, owes its name to its early ripening. It produces intensely colored red wines with violet reflections that evolve into garnet with aging. On the nose, it is powerful; on the palate, it displays noble tannins and a full body, yet remains soft and well-balanced.

Winemaking process

The harvest is carried out in the night till the early hours of dawn, avoiding high temperatures to preserve freshness. Just 15 days after the harvest, the vines produce new grapes, called "racemi". These younger bunches can be used by the winemaker to increase the freshness and acidity of this bold wine, given as a result a perfectly well balanced wine. The grapes are destemmed and fermented at a temperature of 25° C for 7-9 days, and after a maceration on the skins for 15-18 days.

Coupage

Primitivo

Tasting note

Deep ruby red color. Aromas of cherry candy and roasted coffee intertwine with notes of licorice, bitter cocoa, and a hint of spice. On the palate, it offers a smooth and juicy entry, with the presence of ripe, rounded tannins. This is a wine that stands out for its body and texture.

Food pairings

Freixenet Primitivo is perfect for pairing with braised or grilled meats, eggplant lasagna, and oven-roasted garden vegetables. Its structure and complexity also make it an excellent match for more elaborate dishes such as fricandó with mushrooms or game meats like wild boar or venison. For a surprising gastronomic experience, try it with homemade burgers.

Analysis

Alcohol: 14,00% vol.

Total acidity (expressed in tartaric acid): 6,00 g/l

Sugar: 10 g/l

Vegan: yes

Vintage

2024