



NEPRICA PRIMITIVO

Classification

Primitivo I.G.T. Puglia

Vintage

2023

Grape variety

Primitivo

Vinification and aging

The grapes were destemmed, crushed, and transferred into stainless steel tanks where alcoholic fermentation took place over a period of 8–10 days at a controlled temperature of approximately 26 °C (79 °F). Malolactic fermentation was completed by the beginning of winter. NePriCa Primitivo was further aged in stainless steel tanks for approximately 8 months.

Alcohol content

14.5% by Vol.

Historical data

Viticulture in Apulia is history and at the same time innovation. The Tormaresca estate is the expression of these two spirits. Character, personality, and the potential for high quality are the characteristics that the Apulian territory imparts to all varieties grown here, indigenous or not. The Antinori family started investing in the area in 1998 as they believed that this is one of the most promising regions in Italy for producing top quality wines with a strong territorial identity.

Tasting notes

NePriCa Primitivo is an intense ruby red color with purple hues. The nose delivers dominant notes of red fruit, black cherries, raspberries and mixed berries together with delicate floral hints of violets and roses. The palate is supple, sustained by excellent freshness and sapidity and closes with a pleasant fruity finish.

