



Quality is a cultural act, before it is a product.

Grapes: Primitivo

Region: Sava, Puglia, Italy

Vineyard: Selected 20 hectares of vines, aged 60–70 years, nurtured with meticulous care across 70 hectares total

Vinification: Hand-harvested and terroir-driven, slow ageing to preserve complexity and harmony

Tasting notes: Layers of red fruits, cherries, and fine chocolate, with velvety tannins and a long, elegant finish

Character: Intense, structured, elegant; a true expression of the Mediterranean

Serving suggestion: Serve Primitivo at 16–18°C; decant to reveal full aromatic profile

Food pairing: Red meats, game, aged cheeses, Mediterranean cuisine

Alcohol content: 14.5% vol

