



## Polvanera PRIMITIVO IGT Puglia

In 2003, following a long family tradition in Agriculture, Filippo Cassano started an ambitious project aimed at increasing the reputation of 'Primitivo' and other native grapes used for the production of quality wines in his area. For this reason, he bought and restored an old manor farm in the rural area of Marchesana, near Gioia del Colle, with significant plantings of remarkable old Primitivo bush vines dating back to between 1860 and 1880. The term POLVANERA derives from the typical dark colour of the fields surrounding the manor farm. Next to it is a modern wine cellar with a traditional stone-built tasting space.

### COUNTRY

Italy

### VARIETAL

Primitivo

### SOIL TYPE

Limestone and clay

### VINEYARD

60 years old vineyard

Bush vines

Spur pruned cordon training;

400 meters above sea level

4000 vines per hectare

### HARVEST

Hand harvest

### VINIFICATION

7 days grape skin maceration

9 months aging stainless steel tanks

4 months maturation in bottle

### TASTING NOTES

Deep ruby red colour with violet tinges. Intense aromas of black berries (blackberry, black cherry, ripe cherries) with delicate floral (violet) and plant notes (wild mint). Full, long and velvety flavour, with a pleasant almondy finish.

### CERTIFICATIONS



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