



<u>ESTATE</u> :	Tenuta Curezza by Feudo di San Nicola		
<u>WINE</u> :	Salento Rosso I.G.T. "PRINE"		
<u>GRAPE</u> :	50% Primitivo – 50% Negroamaro		
<u>Alcohol</u> :	14,10 % Vol.		
<u>Acidity</u> :	5,30 g/l	<u>Ph</u> :	3,80
<u>Residual Sugar</u> :	7,20 g/l	<u>Dry Extract</u> :	32,60 g/l
<u>REGION</u> :	Puglia (Salento)	<u>CITY</u> :	Grottaglie

TASTING NOTES:

COLOR: Deep and dark ruby red with violet highlights.
NOSE: Ample and intense it displays fresh plums, violet flowers and currant.
TASTE: Full bodied, round and elegant with good acidity and a long finish.

COMMENTS : "PriNe" is a composite name that comes from the marriage between the two best grapes grown in our estate: Primitivo and NegroAmaro. TENUTA CUREZZA is a portion of Feudo di San Nicola estate where the vineyard receives a special care (CUREZZA in Italian) in absolute respect of Mother Nature.

In August we do the "Green Harvest" leaving on the vine only the best grapes that are harvested with machines during the night to protect them from the hot weather of Puglia. Quickly transported to the winery they are de-stemmed, soft pressed and fermented in temperature controlled stainless still vats. Primitivo and Negro Amaro macerate together on the skins in the same vat for 10 to 15 days and then after been racked they ferment for about 25 days. "PriNe" does not see any oak but is the pure expression of those two incredible grapes. The result is a complex and masculine wine perfect with pasta dishes, roasted meat and aged cheese, or by its own in a good conversation. Serve at 64° F.