

# GIOIA DEL COLLE DOC PRIMITIVO RISERVA

**Grapes:** Primitivo DOC

**Breeding:** guyot, 4500 plants for hectare

**Total area:** 6 hectares

**Production by hectare:** 5000 kg

**Harvest:** manually in cases from 15 kg in September

**Grapes grinding:** immediate

**Fermentation:** in concrete tank at 22° C

**Maceration:** 40 hours

**Mixing:** every 3 hours for 10 minute

**Pressing:** soft at 0.6 atm

**Aging:** 24 months in concrete tank

**Before bottling:** 12 days at -5° C

**Filtration:** microfiltration

**Sharpening:** 6 months bottle

**Stopper:** monopiece of natural cork  
44/26 milimeter

**Bottle:** bordolese from 750 gr

**Alcohol:** 15,5°% vol

**Total acidity:** 5,00 mg/l

**Residual sugars:** dry wine

**Colour:** red/black with orange-colored glares

**Aroma:** strong and characteristic with prevalence of mature fruits, vanilla and tobacco

**Taste:** pleasant, full, balanced, becoming velvety with ageing with right tannin

**Serving temperature:** 18°-20° C in wide glasses

Confection: equal 75 cl

Number of bottle produced: 3500

