



NEPRICA PRIMITIVO

Classification

Primitivo I.G.T. Puglia

Vintage

2022

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 and an additional 4 months in the bottle.

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 violet hues. The nose offers predominant notes of red fruit, Marasca cherries, prunes, and mixed berries together with delicate floral impressions of violets and pleasant hints of licorice. Entry is supple and generous. The palate is savory, well-structured with a pleasant fruity finish.

