

ANTILUPO

Salento I.G.P. - Protect Geographical Indication



For the moment, let's forget about the classical Primitivo from Manduria and Gioia del Colle. Antilupo is ennobled by the site where the vines grow. Grapes develop their fine bouquet in the middle of Mediterranean essence such as myrtle and rosemary, wild sage and arbutus. To crown its excellence we have a happy marriage with Cabernet. The result is a wine found somewhere between tradition and innovation.

TECHNICAL DATA

Classification:	Dry Red Wine
Alcohol level:	14 -15 % by volume
Grape variety:	Primitivo 85 %, Cabernet 15%
Vineyards location:	Statte (Puglia), Italy
Climate:	Mediterranean
Soil characteristics:	Clayey and calcareous
Altitude:	160 meters above sea level
Training system:	Guyot
Vines per hectare:	3,000
Production per hectare:	4.5 - 5 tons
Production per plant:	1.5 kg of grapes
Yield of grapes into wine:	60%
Surface of the estate:	76 hectares
Surface of the vineyard:	15 hectares
Harvest time:	Early September
Vinification:	Slow, almost 1 month of fermentation at a controlled temperature, reassemble for 3-4 days, naturally selected yeasts, use of traditional Mediterranean techniques and modern ones
Aging:	5 months in second-hand French oak barrels
Bottle aging:	More than 12 months

Color:	Red ruby with lily hints, limpid, discrete concentration
Bouquet:	Intense fruity aroma of black cherry that is characteristic of the Primitivo grapes; hints of plum not overripe, Japanese plum, red currant and ripe blackberry; notes of anise elegance and a delicate touch of tobacco; subtle nuances of raw honey, hints of flowers of rosemary. The olfactory experience ranges from a touch of chocolate of carob and arbutus to anise with hints of licorice. The Cabernet gives spicy notes of black pepper. Everything is smooth as in the execution of an orchestra
Taste:	Dry, soft and well-balanced alcohol taste, with tannins gently present and evolving. Appreciable persistence, excellent consistency of taste with smell, perfect balance of sour and soft parts of the wine. Red ripe fruit taste comes back in a very pleasant way. Medium long finish with good hints of species and aromas.
Food Matches:	Wine to pair with any meal, start with an appetizer of battered and fried zucchini flowers; try it with eggplant parmigiana and baked pasta, or any tomato sauce not too rich In condiments, legumes soups with freshly ground black pepper and croutons. The best combination could be with stew of lamb, wild onions and potatoes or goat meat with cardoncelli mushrooms from Puglia. Fish can hold its warm embrace only if fried. Antilupo is also delightful paired with a cherry jam pie or soft ice-cream with chocolate chips.
Serving temperature:	64 Farenheit