





RUOTA LIBERA

PRIMITIVO PUGLIA

PROTECTED GEOGRAPHICAL INDICATION

2022

ABV 15%

Even a small touch makes a big difference.

A Primitivo that embodies the spirit of creative liberation through an intriguing addition. We believe in the power of creativity and liberation, and this unique combination captures its spirit perfectly.

By adding a touch of Nero di Troia and Susumaniello to his renowned Primitivo, our winemaker has created a strong, elegant, and profound wine.

Primitivo, renowned for its rich, ripe fruit flavor, takes center stage. Its vibrant notes bring an explosion of natural sweetness, seducing the palate with every sip.

By adding complexity, Nero di Troia lends structure and adds a sophisticated edge while enhancing the overall elegance of the wine.

Susumaniello with its dark fruit notes infuses the wine with captivating depth, while its balanced acidity adds a pleasant freshness.

VARIETIES: PRIMITIVO PUGLIA 85% - NERO DI TROIA 10% - SUSUMANIELLO 5%

PRODUCTION AREA: Puglia 200/300 meters above sea level

SOIL: clayey – calcareous

AGE OF THE VINEYARDS: 25/30 years

TRAINING SYSTEM: counter-espalier and ‘alberello.’ Dry and spur pruning.

HARVEST PERIOD: first and second ten days of September

PRODUCTION PER HECTARE: 12,000 AND 14,000 KG per hectare

PRODUCTION IN LITERS PER HECTARE: 8,400/9,800 liters per hectare

PRODUCTION IN 750 ml BOTTLES PER HECTARE: 11,200 /13,000



WINEMAKING

The grapes are destemmed and cooled at a temperature of 6/8 °C for 3-4 days. This cold maceration technique particularly enhances the aromatic components of the vine.

Subsequently, we make a co-inoculation of selected yeasts and bacteria. By doing so, at the end of the alcoholic fermentation, the wine has finished the malolactic fermentation and obtained greater fullness and roundness while preserving more aromas.

Once fermentation is complete, the wine is decanted to eliminate coarse lees and a bâtonnage is made for approximately 3 months to give the wine greater structure and body.

Refinement: in steel for 10 months and in bottle for 3 months.

SERVING TEMPERATURE: 12 / 20 °C according to the paired dish

TASTING NOTES



COLOR: Intense ruby red.



BOUQUET: Plum jam, red fruits, dark chocolate.



FLAVOUR: Plum jam, dark chocolate.





FOOD PAIRINGS

Best served with pasta, meat dishes, cheese.

SOME SUGGESTIONS:

Caprese Salad: A classic Caprese salad with fresh tomatoes, mozzarella cheese, basil, and a drizzle of balsamic glaze will pair wonderfully with the wine's plum jam and red fruit notes.

Spaghetti Bolognese: our Primitivo pairs well with the classic spaghetti Bolognese. The acidity of the wine balances the richness of the tomato-based sauce.

Portobello Mushroom Risotto: The earthy and umami flavors of Portobello mushrooms in a creamy risotto will complement the wine's dark fruit notes. The wine's acidity will cut through the richness of the dish.

Eggplant Parmesan: our Primitivo pairs well with this classic Italian dish. The depth of the wine brings out the layers of flavor in the eggplant parmigiana.

Grilled Steak: The intense and vibrant notes of our Primitivo will beautifully complement the savory flavors of a perfectly grilled steak. The wine's dark fruit notes will enhance the meat's richness.

Slow-Roasted Lamb: This wine's depth and structure make it an ideal match for slow-roasted lamb.

Aged Cheeses: Consider serving our Primitivo with a selection of aged cheeses like Parmesan or Pecorino.

Dark Chocolate Dessert: To highlight the dark chocolate notes in our wine, serve it with a decadent dark chocolate dessert like a flourless chocolate cake or chocolate truffles.

