



# FRANCOLI U.S.A.



## POGGIO BASSO PRIMITIVO

Poggio Basso Primitivo is made entirely in the inert containers of concrete tanks in order to extract the pure expression of the fruit. While Primitivo is a dark and typically tannic grape, Poggio Basso Primitivo is light and fruit forward. It is a wine for any time of day.

**REGION:** Adelfia, Puglia

**APPELLATION:** IGT

**VARIETAL:** 100% Primitivo

**ALCOHOL:** 14%

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### WINEMAKING:

Soil Composition: Ferrous red clay and sand

Vine Training Method: Alberello "little tree"

Elevation: 500 ft.

Vine Exposure: South/South East

Harvest Time: Early September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 21 Days

Malolactic Fermentation: Cement Tanks

Type of Aging Container: Cement

Type of Oak: No Oak

Length of Aging Before Bottling: 6 Months

Sustainable: Yes

### TASTING NOTES:

This elegant Primitivo has a rich yet elegant scent of fresh blackberries with a hint of spicy currant. The tannins are very soft, and there is no oak influence.

### FOOD PAIRINGS:

Best with Red Meats and spicy dishes. Also compliments well with soft cheeses, honey, and nuts.

