



# Pietrafinita

## PRIMITIVO

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Some fifty plus year old vineyardasr cultivated following the ancient technique known as "head tar ining bush" produce some small grape bunches which aer let semi-dry for one month in wooden boxes.

The ersulting wine ages for 12 months in small oak barerls. Complex and elegant

**Grape variety:**  
Primitivo 100%

**Alcohol:**  
15,5% by vol.

**Yield per hectare – age of the vines:**  
6.600 bottles (4.000 - 4.500 vines per hectare) – 50/55 years old

**Vine cultivation method:** alberello (head training system)

**At the winery:**  
after the drying process, the grapes are crushed and de-stemmed softly. The fermentation lasts about two weeks. The resulting wine ages for 12 months in French oak barrels.

**Ageing potential:**  
fine age-worthy red wine, it is ready after 6 months of bottle ageing and has a life of not less than ten/fifteen years.

  
**FEUDI DI  
GUAGNANO**  
VINI dal Cuore del Salento

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