CACHET WINE

Primitivo Appassimento, Preciso

Code PREC001

Grown in the Sava area in the warm Puglia region of southern Italy, a hand harvested Primitivo that is supple, refined and a wine that just grows in the glass.

Tasting Notes:

An intense ruby red coloured wine. The nose is complex with aromas of cherries, raspberries and currants. The oak ageing adds a pleasant toasty, spicy character. The palate is full bodied with flavours of dried fruit, slight raisin character, plums, damsons, garrigue and a hint of spice. The finish is rich and full with good, sweet fruit flavours in an excellent balance.



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Specification	
Vinification	In mid August when the grapes have reached perfect maturity, we carry out a specific technique called "Il giro del Picciolo". This consists of "twisting" the stalk of the bunches so that no nourishment will reach the grapes, resulting in 25-30% loss of liquid over a period of around 12 days - in effect a drying technique which happens directly on the vines themselves. Such a process allows the concentration of flavours and a natural sweetness of the grapes. After destemming, the grapes are gently pressed, allowing the skin to remain intact and optimising colour extraction. Fermentation takes place at a controlled temperature of 22-25°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After transferring into large oak vats, malolactic bacteria are added to induce malolactic fermentation. The wine is bottled approximately 6 months after harvest with minimal filtration.
ABV	14%
Size	75cl
Drinking Window	Drink Now
Country	Italy
Region	Puglia
Type	Red Wine
Grapes	Primitivo
Genres	Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Rich, bold and robust
Producer	Cantine Paolo Leo
Producer Overview	Paolo Leo founded his Salento winery in 1989, situated in San Donaci, between Lecce and Brindisi, inside the Negroamaro Park. It is one of the leading Puglian wineries, renowned for its production of native varietals such as Primitivo and Negroamaro, and remains in the hands of the founding family.'
Closure Type	Screw Cap
Food Matches	A superb accompaniment to red meat dishes and cheese.
Press Comments	Wine Merchant Top 100, 2025. Wine Merchant Magazine, Tried and Tested, April 2023: "You can dry your grapes on straw mats or you can make it happen on the living vine, as is the case at this Puglian estate, where the stalks of mature berries are twisted to stop further nourishment. This creates a 30% reduction in liquid and a concentration of raspberry and cherry flavours, enhanced by a hint of blood and spice."