Vigneti del Salento,
`I Muri` Primitivo 2024
Puglia, Italy



Grape Varieties	**100% Primitivo**
Winemaker	**Danilo Gizzi**
Closure	**Stelvin Lux**
ABV	**13%**
Residual Sugar	**6.2g/L**
Acidity	**5.47g/L**
Wine pH	**3.57**
Notes	**Vegetarian, Vegan**

PRODUCER
Vigneti del Salento, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from Abruzzo and (later) southern Italy as a whole. These Puglian wines are made at two wineries in the province of Taranto, on the western flank of Salento, by resident winemaker Danilo Gizzi and consultant winemaker Filippo Baccalaro. Filippo, a native of Piemonte, has been working in Puglia for almost two decades. He was originally attracted to the region by the rich, ripe flavours of the grapes that grow there. Filippo consistently aims to capture these flavours with minimal use of technology but a lot of know-how. The resulting wines are expressive of their site yet also carry the style of Fantini's other exceptional wines.

VINEYARDS
The vineyards are mostly situated in the communes of Manduria and Sava, and are owned by growers who have worked with Farnese for many years. The vineyards are located at an altitude of 70-100 metres above sea level. Production is lower than its potential, which ensures that only the best quality grapes are selected. The red soils are calcareous clay and rich in iron, minerals and nutrients. A percentage of the grapes come from old bush vines and the rest from trained vines that are at least 20 years old. Vines are trained with both Guyot and spurred cordon system.

VINTAGE
The 2024 vintage started off with a spring that was colder than usual, slowing down bud break and flowering. May and June followed with above average rainfall. Despite this, the Mistral and the north wind persisted for more than 30 days and this allowed vines to keep healthy during the ripening phase, delivering extraordinary quality but with 20% lower yields.

VINIFICATION
The grapes were destemmed and gently pressed, before being cooled for a maceration period of roughly 10 days with regular pumping over. Yeasts were added to start fermentation, which took place under temperature-controlled conditions. After fermentation, the wine was transferred to stainless steel tanks where malolactic fermentation was carried out, then racked to used American and French oak barriques for ageing.

TASTING NOTES
This wine has a deep ruby red colour with violet reflections. On the nose, it has intense aromas of red berry fruit. Full-bodied with firm tannins, it is well-balanced with lots of ripe fruit flavours that carry through onto the finish.