

Vigneti del Salento,

`Vigne Vecchie` Primitivo di Manduria 2022

Puglia, Italy



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 Primitivo for this wine comes from the Alto Salento area between Sava and Manduria, at the heart of the Primitivo di Manduria appellation. Fruit is sourced from ancient bush vines (alberello), some up to 100 years old, planted at elevations between 60 and 150 metres above sea level. The vineyards are densely planted at 4,000– 5,000 vines per hectare, with south to south-east exposures that favour optimal ripening and concentration, contributing depth and intensity to the wine.

VINTAGE

The 2022 growing season in Puglia was marked by extreme heat and prolonged drought, making it one of the most challenging vintages of recent decades. Winter and spring rainfall was limited, leading to early water stress, while summer brought sustained high temperatures and heatwaves that significantly reduced yields, particularly in dry-farmed vineyards. However, old bush-trained vines proved resilient, naturally regulating production and preserving fruit balance. Harvest took place earlier than average under dry, healthy conditions, producing small, highly concentrated berries.

VINIFICATION

Carefully selected grapes were destemmed and crushed before undergoing fermentation at controlled temperatures for 10– 12 days, with regular pump-overs to ensure balanced extraction. After draining, the wine completed malolactic fermentation in stainless-steel tanks. It was then aged for 12 months in a combination of American and French oak barriques, adding structure, depth and complexity to the final wine.

TASTING NOTES

Ruby red with purple highlights, the wine offers intense aromas of cherry and blackberry layered with mint, tobacco and gentle spice. The palate is rich and smooth, with notes of sweet spice, cocoa and coffee. Persistent and well-structured, the wine shows excellent ageing potential and will continue to evolve over the next decade.

Grape Varieties	100% Primitivo
Winemaker	Dennis Verdecchia
Closure	Diam
ABV	15%
Residual Sugar	0.67g/L
Acidity	5.26g/L
Wine pH	3.74
Bottle Sizes	75cl
Notes	Vegetarian, Vegan