



Primalaterra is the time it takes, the time dictated by the earth and the sky, more than by men. It is the Aglianico free to sleep, to wake when it wants, to stretch a bit and emerge calmly, with so much calm, from the cellar where it has rested. A warm and intense year, the nineteenth was a vintage generous in concentrations, which manifests itself in a rich expression well-balanced between fruit, tannins, and a persistent finish. If it were music, it could be the chorality of a composition by Charles Mingus, The Black Saint and The Sinner Lady, Impulse, 1963.

RED

PRIMALATERRA

2019 Cilento Aglianico Dop

GRAPES	Aglianico 100%
ROOTSTOCK	Paulsen 779 and 1103
VINEYARD	Ciglio Vineyard,
EXPOSURE/HEIGHT	Rutino Municipality, sheet 12 parcels 20 and 21 South west/about 250m on sea level
SOIL	Cilentan Flisch, clayey limestone very rich in skeleton
GROWING SYSTEM	Guyot
GRAPE YIELD PER HECTARE	30 quintals
PLANT DENSITY AND LAYOUT	220cm between the rows; 80/90 cm in the row per 5050 plants/hectare
VINEYARD PLANTATION YEARS	2003, 2004, 2010
HARVEST	By hand
HARVEST TIME	In 2019: Second week of September
FERMENTATION	Spontaneous, without selected yeasts
MACERATION	20 days
REFINEMENT	22 months in 10,6hl French oak barrels, 24 months in bottle in the three hundreds years old and natural cellar
FILTRATION	5 micron
STOPPER	Natural cork
BOTTIGLIA	Borgognotta 750ml

ANALYTICAL VALUES

Recommended service temperature: 18°
Oxygenation: 15 minutes in bottle
Residue: enough, strainer suggested
Decanter: non necessary, but recommended

Number of bottles produced: 1400

Alcol 15%
Total dry extract 34,1 g/l
Total acidity (tartaric acid) 7,82 g/l
Ph 3,16
Sulfur dioxide (total) 9,6 mg/l (less than 10mg/l –
exempted from the obligation to report
the label “Contains sulphites”)