

Ettamiano Primitivo Salento IGP



Origin

Country	Italy
Wine Region	Puglia, Primitivo Salento IGP
Winery	Cantine Due Palme

Technical Data

Grape Varieties	Primitivo
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The late harvest is done by hand into plateaux to preserve the structure of the grapes, after a careful selection and thinning in the vineyards. Fermentation in stainless steel vats under strict temperature control.
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Ageing	In oak barrels to soften the tannins and add a toasty elegance.
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Description

In Brief	The microclimate of the Salento region gives it a warm, consistent and sturdy structure which is typical of the best wines of Southern Italy.
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In Brief	The name "Ettamiano" derives from a written mistake made by a town Clerk at the end of the 19th century when recording the name of Angelo Maci's grandfather who was the founder of a family of passionate winemakers and growers... an amusing anecdote which adds to the legend behind the wine. Sometimes an error can lead to an unplanned success.
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Tasting notes	An intense red colour with scarlet highlights. On the nose it is rich with a great intensity of ripe, jammy fruit, lightly toasted and with hints of vanilla and chocolate. Ripe and soft in the mouth with the tannins perfectly in balance with the fruit and a long finish showing touches of almond and hazelnut. A complex and serious wine with a great depth and elegance.
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Food Pairing	Excellent with red meats, heavy sauces, ripe cheeses or simply as a meditation wine in front of the fireplace.
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Notes

