

## MADRETERRA PRIMITIVO

Cantina Fiorentino is located in the heart of Salento, between the rocky views of the Adriatic and the sandy expanses of the Ionian Sea. The winery was born in 2014 in Galatina, in the Lecce province, incorporating a wide range of organic Salento wines produced according to the most advanced principles of environmental sustainability.

Led by Pierantonio Fiorentino, entrepreneur in the fields of renewable energy and bio-sustainability, historic Cantina Valle Dell'Asso and Cantina Fiorentino produce exclusively organic wines. They are committed to respecting and safeguarding the environment, minimizing the consumption of fossil fuel through buildings and systems with very low energy consumption.

Cantina Fiorentino's Primitivo complex and intense on the nose, characterized by notes of cherry jam and carob, accompanied by floral hints of violet. On the palate it is dry and tannic, yet also warm and soft. A balanced wine with a good structure and persistent tannins on the finish. An excellent accompaniment for firm cheeses and grilled meats.

GRAPES	100% Primitivo
LOCATION OF VINEYARDS	Agro di Copertino
ALTITUDE	75 m a.s.l.
TYPE OF PLANTING	100% Certified Organic
VINE TRAINING	Guyot
PLANTING DENSITY	5,000 vines per hectare
AGEING	Stainless steel
ABV	13%
OENOLOGIST	Pierantonio Fiorentino

