

# MORELLA



## ***mezzanotte IGP Primitivo Salento***

This is a blend of bush vine Primitivo with an average age of 40 years and the new vineyard planted in 2005. This vineyard was planted with cuttings taken from the vineyards ***Old Vines*** and ***La Signora***. It is located next to the bush vine Primitivo vineyards in Manduria about 3km from the Ionian sea. The soils are red sandy clay over limestone.

### **Harvest and Fermentation**

The Primitivo is destemmed directly in small open fermenters. The ferments are hand plunged and wine is pressed with the basket press and matured in old oak barrels. The wine is racked 2 or 3 times before bottling without filtration.

### **Wine style**

Mezzanotte has a distinct ripe berry fruit nose with hints of blackberry and cherry and with wild herbs. The mouth is initially ripe fruit followed by a balanced fresh tannin finish.