



CARRUBO

Classification

Primitivo di Manduria DOC

Vintage

2019

Grape variety

Primitivo

Climate

The 2019 growing season in Salento proceeded smoothly under normal conditions.

Winter saw mild weather with average rainfall followed by a cool spring season that caused a delay in bud break and flowering.

Summer was warm and dry as usual with moderate breezes.

These conditions allowed the grapes to reach optimal ripeness with excellent concentration while preserving characteristic fruity notes.

Primitivo grapes to produce Carrubo were harvested between September 6th and 9th.

Vinification and aging

The grapes were harvested slightly over-ripe and gently crushed. During maceration on the skins, gentle pump-overs were conducted at a temperature that did not exceed 27 °C (80 °F). Malolactic fermentation took place in stainless steel tanks. The wine was aged in 500-liter French oak tonneaux, part in new oak and part in second fill barrels. The wine was then left to age in the bottle for 8 months before being released.

Alcohol content

16% by Vol.

Historical data

The Tenuta Carrubo estate is located in the countryside surrounding the city of Fragagnano (Taranto), in Manduria's DOC territory, at about 120 meters (394 feet) above sea level. The estate's 40 hectares of vineyards are cultivated with the area's historic grape variety. Primitivo thrives in this territory benefitting from calcareous soils, typically reddish in color and from the climate defined by hot summers with excellent temperature fluctuations between day and night. Vines in the historic vineyards are alberate trained while the newer vines have a vertical trellis training system.

Carrubo, produced from a careful selection of grapes from the estate's vineyards, is the ambitious endeavor to represent the character and charm of the Apulian territory using the appellation's main grape variety: Primitivo.

Tasting notes

Carrubo 2019 is intensely ruby red in color with violet hues. The nose is rich and complex with intense notes of morello cherries, liqueur cherries and dried prunes that merge with delicate sensations of licorice, vanilla,



chocolate and amaretto. Soft and generous on the palate with elegant tannins that are well-sustained by pleasant freshness. Exceptionally long finish with fruity aromas typical of this grape variety.