

# Perrini Organic

## Wines



### I.G.T Salento Rosso

**Grapes:** Negroamaro, Primitivo

**Vines:** 25-30 years old. 8 hectares

**Exposition:** Full south

**Vinification:** Juice macerates on skins 12-14 days. Aged in steel tanks, then in bottle.



### I.G.T Salento "Primitivo"

**Grape:** Primitivo

**Vines:** 25-30 years old. 10 hectares

**Exposition:** Full South

**Vinification:** Juice macerates on skins 12-14 days. Aged in steel tanks, then in bottle.



### VdT "Negroamaro"

**Vines:** 25-30 years old. 10 hectares

**Exposition:** Full South

**Vinification:** Juice macerates on skins 12-14 days. Aged in steel tanks, then in bottle.



## **I.G.T Puglia "Barrique"**

Grape: Primitivo

Vines: 25-30 years old. 4.5 hectares

Exposition: Full South

Vinification: Juice macerates on skins 12-14 days. Aged a minimum of 12 months in barrel then in bottle.