

GRAFT
WINE COMPANY

TEMPO AL VINO LIANTO PRIMITIVO / SCHOLA SARMENTI / 2019 / APULIA / ITALY

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PRODUCER

Tempo al Vino is a small offshoot of Schola Sarmenti in Salento, Puglia, whose wines are crafted by the winemakers Lorenzo Marra and Alessandro Calabrese. Their vineyards are just a short distance from the sea, farmed organically and maintained under the old Apulian training system called Albarello, which has been used since ancient times. The native varieties of the region such as Negroamaro and Primitivo are promoted and made to a very high standard under organic farming principles.



VITICULTURE + VINIFICATION

Climate is Mediterranean, warm and dry. Soil type is loose soil, medium texture, flat aspect and exposed fully to South by proximity to the sea. Guyot training of 25 year old vines. Hand-harvested, maceration at cool temperatures in stainless steel. Maceration at checked temperature in stain-less steel tank. Aged in steel tank. Yes it was.

TASTING NOTE

Color: ruby red with garnet tones. Bouquet: winy intense, spicy. Flavor: well structured, warm and intense with an aftertaste that gives fruity perceptions and floral reminiscent of pomegranate and the Mediterranean.

FACTS + STATS

WINEMAKER	SYLVIA FORMIGLI
VARIETIES	100% PRIMITIVO
APPELLATION	APULIA
CLOSURE	SCREW TOP
ALCOHOL	13.13%
SUGAR	8.6 G/L
TOTAL ACIDITY	5.35 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0.810 MG/L
CASE SIZE	6

