

## Primitivo Salento IGT - Podere Don Cataldo



### The Producer:

Podere Don Cataldo's history is inextricably linked with Rocca family's history, just as vines hang on to their shoulders, sinking its deep roots in Apulia, in the heart of Salento area, just few kilometers from the Ionian coast. In 1998 Ernesto Rocca, 3rd generation of the family, driven by the love for this land and for the art of viticulture, bought a land property in Leverano village, Lecce province. This 100 hectares estate consists of two specular lands: Vignali Grandi and Podere Don Cataldo. From this one it comes the name of the whole premium wine collection. The passion for winemaking art passed down through the fifth generation: today Ernesto's sons and nephews with commitment and dedication drive the company towards new achievements.

### The Wine:

Grape(s): 100% Primitivo  
Area: Salento, Puglia, Clay-loam soil over medium limestone  
Harvest: Hand harvested, end of August, beginning of September.  
Ageing: Large Slavonian oak barrels and a smaller portion in Stainless steel

### Tasting Notes:

- Bold and complex aromas of plums, kirsch, dried fruit and fig conserve.  
Full-bodied and authentic Primitivo.  
- Licorice, clove spice and dark chocolate aromas coat a depth of fruit flavour: kirsch, plums and figs. Full-bodied with fine tannins.

Code: 2434  
ABV: 14%  
Pack: 6\*75cl  
Vegan: No  
Vegetarian: Yes  
Closure: Cork - DIAM  
Awards: DWWA 2023 - BRONZE

