



*Michele Biancardi*

CANTINE

e

VIGNE DAUNE

## PONTE VIRO

**Name:** Primitivo I.g.t. Puglia

**Grape:** 100% Primitivo

**Production area:** The vineyard is located next to the Gargano and the sea, in the countryside of Cerignola (Fg, Apulia). Cultivated screws spurred cordon, with a planting density of 5,000 plants per hectare, placed on a predominantly calcareous soil.

**Vinification:** The grapes are harvested between late August and early September. After a careful selection of grapes, the grapes are destemmed and undergo a slight crushing. So are traditionally vinified for 20 days at 20°. A malolactic fermentation is finished, the wine is raked into large oak barrels of 20 hl, for 10 months. Finally, no fining, the wine is bottled and left to mature for at least 3 months prior to being ready for sale.



Michele Biancardi - cantine e vigne daune

Cantina in Contrada Viro • Strada provinciale 68 • 71042 Cerignola (Fg)

Sito web: [www.michelebiancardi.it](http://www.michelebiancardi.it) • E-mail: [info@michelebiancardi.it](mailto:info@michelebiancardi.it) • Telefono: +39 3394912659