

# IL MEDAGLIONE

## PRIMITIVO PUGLIA IGT



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 25 ha  
**Green Status:** sustainable  
**Soil composition:** clay  
**Training method:** spurred cordon  
**Elevation:** 1,148 ft a.s.l.  
**Vines/ha:** 5,000 vines/ha  
**Exposure:** East-West  
**Vines age:** 10 years  
**Harvest time:** end of September  
**First vintage:** 2000  
**Production:** 7,000 bottles



### WINEMAKING & AGING

**Varietal composition:** 100% Primitivo  
**Fermentation**

**Container:** stainless steel vats

#### Maceration

**Technique:** on the skins

**Length:** 8-10 days

#### Aging

**Container:** barrels

**Wood:** French oak

**Length:** 3 months

**In bottle:** 2 months



### TECHNICAL DATA

**Alcohol:** 13.5%

**Residual sugar:** 12 g/l

**Acidity:** 5.3 g/l

**Dry extract:** 37 g/l



### FOOD PAIRINGS

Ideal for flavorful main courses, roasted meats, and cheeses.



### TASTING NOTE

Deep ruby-red color.

Intense, fruity nose with aromas of blackberry and plum. In the mouth, it is warm, velvety, and well-balanced, with smooth, integrated tannins.

### PRODUCER PROFILE

**Estate owned by:** Leone

De Castris Family

**Winemaker:** Matteo Esposito;

consultant Riccardo Cotarella

**Total land under vine:** 400 ha

**Winery production:** 2,500,000 bottles

**Region:** Puglia (Italy)



LEONE DE CASTRIS  
1665

