

Perrini Organic

Profile

In the very Southern part of the heel of the "Italian boot", which is really the Salento Peninsula of the Puglia region, the Perrini family have been making wine for generations. For many years, most of the grapes were sold to local négociants, as the means and finances to estate-bottle were not available to many of the local contadini.

Vito and his sister Mila Perrini converted their family's 50 hectares to organic viticulture in 1993, long before many in the area had even considered it. They built an underground cellar, definitively not the norm or the tradition in the region, and more importantly, a huge but necessary expense to make truly subtle wines, as opposed to the often too-heavy-handed fermentations of the native red grapes.

Their vines are 30-35 years of age and are spread over a number of zones in the hills and shoreline around Castellaneta, near Taranto (incredibly, the town where Rudy Valentino was born). The vineyards are plowed in spring months and the yields are kept to around 55hl/ha. The grapes are picked by hand and immediately brought to the cellar in small baskets. The wines are then vinified in stainless steel at controlled temperatures for 12-14 days of maceration, then aged in stainless steel and glass-lined tanks. The entire estate is certified organic, even by the USDA!