# Perrini Organic

## Wines



#### **I.G.T Salento Rosso**

**Grapes**: Negroamaro, Primitivo **Vines**: 25-30 years old. 8 hectares

**Exposition**: Full south

Vinfication: Juice macerates on skins 12-14 days. Aged in steel tanks, then in bottle.



#### I.G.T Salento "Primitivo"

**Grape**: Primitivo

Vines: 25-30 years old. 10 hectares

**Exposition**: Full South

Vinification: Juice macerates on skins 12-14 days. Aged in steel tanks, then in bottle.



VdT "Negroamaro"

Vines: 25-30 years old. 10 hectares

**Exposition**: Full South

Vinification: Juice macerates on skins 12-14 days. Aged in steel tanks, then in bottle.



### I.G.T Puglia "Barrique"

Grape: Primitivo

Vines: 25-30 years old. 4.5 hectares

Exposition: Full South

 $Vinification: Juice\ macerates\ on\ skins\ 12\text{-}14\ days.\ Aged\ a\ minimum\ of\ 12\ months\ in\ barrel\ then\ in$ 

bottle.