

Le Passanti

PRIMITIVO

*Languidi trascorrono
i miei giorni e le mie notti
a riassaporare il gusto
di quello sguardo rubato*



There is perhaps no wine or grape variety more closely associated with Pugliese viticulture than Primitivo, a grape first brought to Italy in the 19th century (around the same time it was introduced in Northern California, where it came to be known as Zinfandel).

Cantele's award-winning Primitivo was among the first to find its way across the English Channel and the Atlantic Ocean where it has become one of the winery's most recognizable labels.

But that doesn't mean that it's not just as popular in Italy, where you'll find it in top restaurants across the country, from Milan to Naples.

Fresh and light in style, Cantele's Primitivo is one of our most versatile wines at the dinner table: from pizza to pastas topped with meat sauce, baked pastas, and even some lighter entrées, the juicy fruit of this wine pairs wonderfully with a wide variety of foods - Italian and international.

But its light character in the glass also makes it a great pairing for seafood dishes. In fact, it's one of Salento's favorites to pair with the excellent fish and seafood they serve there.

Le Passanti

I.G.P. PUGLIA + PRIMITIVO

TRAINING

Cordon-trained spur-pruned.

HARVEST

Between late August and first decade of September.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 5-7 days. Fermentation is carried out at 22-24°C.

AGING

Mostly in stainless steel tanks. A small amount is aged in American barriques.

AGING POTENTIAL

This wine is ready to drink but will continue to evolve for 3-4 years.

SERVING TEMPERATURE

18°C. (64°F).

