



D.H.E.S.

PRIMITIVO

D.H.E.S.

Domus Hortae E'(it is) **Storia** (history)

History of a territory, family **h**istory, **h**istory of vineyards that are transformed and **h**istory of wine evolving.

The grapes of D.H.E.S. are carefully selected already from the post-setting phase with the pruning of the grape fruits in excess. Late harvest and manual in the middle of september, after a slight drying of the grape on the plant. The production of this bottle is limited by the small number of grapes destined for this process. Long maceration and aging for 12 months in French oak barrels enhance the complexity and structure of this wine.

COMMERCIAL TOOLS

Wine name:	D.H.E.S.
Name:	PRIMITIVO I.G.T. PUGLIA
Alcohol:	15,5 %
Color:	DEEP RED WITH GARNET HIGHLIGHT
Aroma notes:	FRUITY WITH HINTS OF RIPE CHERRY, PLUM JAM, VANILLIA AND COCOA
Taste:	WINE WITH GREAT STRUCTURE, SOFT, WARM AND RICH OF NOBLES TANNIN

AGRONOMIC DATA

Field exposure:	FLAT
Altitude:	93 Mt ABOVE SEA LEVEL
Harvest period:	MIDDLE OF SEPTEMBER WITH GRAPE DRYING PLANT
Production area:	CONTRADA GRASSANO DELLE FOSSE - ORTA NOVA (FG) – APULIA
Soil:	MEDIUM WEAVING WITH PRESENCE OF SKELETON AND HIGH LIMESTONE
Variety:	PRIMITIVO SINGLE VARIETY
Vineyard extension:	2.30 Ha
Age of the vineyard:	17 years
Growing form:	SPALLIERA WITH SHORT GUYOT
Plants per ha:	4.347
Buds per plant:	6 to 8
Planting distances:	2.30 x 1.00mt
Bottles:	3.000