

GIANFRANCO FINO



PRODUCER PROFILE

Estate owned by: Gianfranco Fino
Winemaker: Gianfranco Fino
Total acreage under vine: 15
Estate founded: 2004
Winery production: 18,000 Bottles
Region: Puglia
Country: Italy

Es Salento Primitivo IGT 2015

WINE DESCRIPTION

Es is named in honor of Sigmund Freud, the father of psychoanalysis. Translated from Italian, "Es" means the id, the psychological term for a component of the psyche. According to Sigmund Freud, "Es" is defined as instinct and wild passion; a passion which does not give in to rules or compromises. Es submits to one principle only: pleasure. It is the expression of primal instinct into wine. Cultivated in the maritime Agro di Manduria to utilize its unique red soils, this wine is made from 100% Primitivo. The grapes are lightly dried while still on the vine and harvested by hand at the end of August.

TASTING NOTES

Ruby-red in color with purple reflections, this wine has aromas of red fruit, pepper, sweet spices and cardamom.

FOOD PAIRING

Recommended to pair with foods such as gnocchi bathed in tomato sauces, roasted lamb shank, and braised beef.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Primitivo di Manduria DOC
Vineyard name:	The Meskinella Vineyard
Vineyard size:	26 acres
Soil composition:	Iron-rich, red soil
Training method:	Bush
Elevation:	330 feet
Yield/acre:	1.0 tons
Exposure:	Various
Harvest time:	August
First vintage of this wine:	2004
Bottles produced of this wine:	16,000

WINEMAKING & AGING

Varietal composition:	100% Primitivo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21-28 days
Fermentation temperature:	73-77 °F
Maceration technique:	Racking
Length of maceration:	10 days
Malolactic fermentation:	No
Type of aging container:	Barriques
Size of aging container:	228 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	9-10 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	16.5 %
pH level:	3.5
Residual sugar:	4.9 g/L
Acidity:	6.9 g/L
Dry extract:	34.2 g/L