MARIA
FARETRA

LE PIETRE PARLANTI 2023

PRIMITIVO

Denomination
IGT Puglia

Grape variety
100% Primitivo

Vineyards of origin
4-year-old Primitivo vineyards located in the municipality of Orta Nova

Growing system
Guyot, 4,430 plants per hectare

Harvest period
Beginning September

Soil
Loose clay with rich mineral content



Vintage 2023

The 2023 vintage of Primitivo was characterized by unpredictable climatic conditions that turned out to be favourable for the quality of the grapes. A warmer than usual winter led to the early vegetative awakening of the plants in early April. Frequent spring rains ensured optimal water reserves, making phytosanitary defence difficult. However, a hot but not extreme summer, with hot days balanced by cool nights, favoured a gradual and uniform ripening of the grapes without excessive water stress. Thanks to this climatic trend, an ideal balance between sugars, acidity, and tannins was achieved, bringing the grapes to maturity around September 10th. The wine expresses an elegant and complex character.

Winemaking

The grapes are harvested manually and undergo soft pressing before being sent to fermentation with maceration for about 10 days, at a temperature of 75–79°F. During this phase, frequent pump-overs and rack-and-returns are carried out in order to extract phenolic substances from the skins. Once fermentation is complete, the wine is racked off and stored in steel tanks where malolactic fermentation will take place.

Aging

The wine aging process takes place on the lees in stainless steel tanks for about 9 months. During this period, bâtonnage is performed every two weeks. After the aging process is complete, the wine is bottled and will rest for another 6 months before being released to the market.

Color
Ruby red.

Aroma
Notes of wild berries such as blackberry and sour cherry, along with hints of aromatic herbs.

On the palate
Structured but fresh with fine and well-integrated tannins

Alcohol content
14% vol

Pairings
Great to accompany first courses with meat, main courses with spicy meats and vegetables, salmon, mackerel, and semi-aged and aged cheeses.

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