

# CHIAROMONTE

## Technical Information Sheet



**Wine Name:** Elé Primitivo

**Vintage:** 2013

**Size:** 750ml

**Apellation:** IGT Puglia

**Blend:** 80% Primitivo, 20% Aglianico

**Origin of Grapes:** Primitivo

**Farming Techniques:** Traditional “alberello” style vines, known as bush-trained or gobelet.

**Date of Harvest:** October

**Method of Harvest:** By hand

**Age of Vines:** 7-25 years

**Method of Pressing:** Soft pressing

**Length of Maceration:** 10-15 days

**Contact with Fine Lees:** 30 days

**Yeasts:** Indigenous, spontaneous fermentation

**Vinification Method:** Temperature controlled stainless steel tanks

**Filtration and Fining Method:** Microfiltration - 1 micron

**pH Level:** 3.65

**Alcohol:** 13%

**Residual Sugar:** 0.3 g/l

**Time of Aging:** 1 - 2 years

**Time in Bottle Before Release:** 6 months

**Bottles Produced:** 30,000 - 60,000 bottles

---

**Tasting Notes:** Elé is named after Nicola Chiaromonte's daughter, whose full name is Eleonora. The youngest vines on the estate, whose grapes go into the blend, were planted the year of her birth. Fresh and juicy yet rustic and hearty, with notes of black current and blackberry preserves, this wine features secondary notes of bramble, cigar and leather with soft tannins and a clean, mineral finish. Perfect with grilled meats like lamb or barbeque.

Massanois

14 Harwood Court | Suite 416 | Scarsdale, NY | 10583 | (914) 722 9100 | [info@massanois.com](mailto:info@massanois.com)