



THE PROJECT

FARMERS OF WINE IS A PROJECT
CREATED TOGETHER WITH AUTHENTIC
FARMERS OF WINE IN ITALY.



THEIR HANDS TELL A STORY OF FAMILY AND
TRADITION, HANDED DOWN FROM FATHER TO SON.
VITICULTURE IS THEIR LIFE AND PASSION.



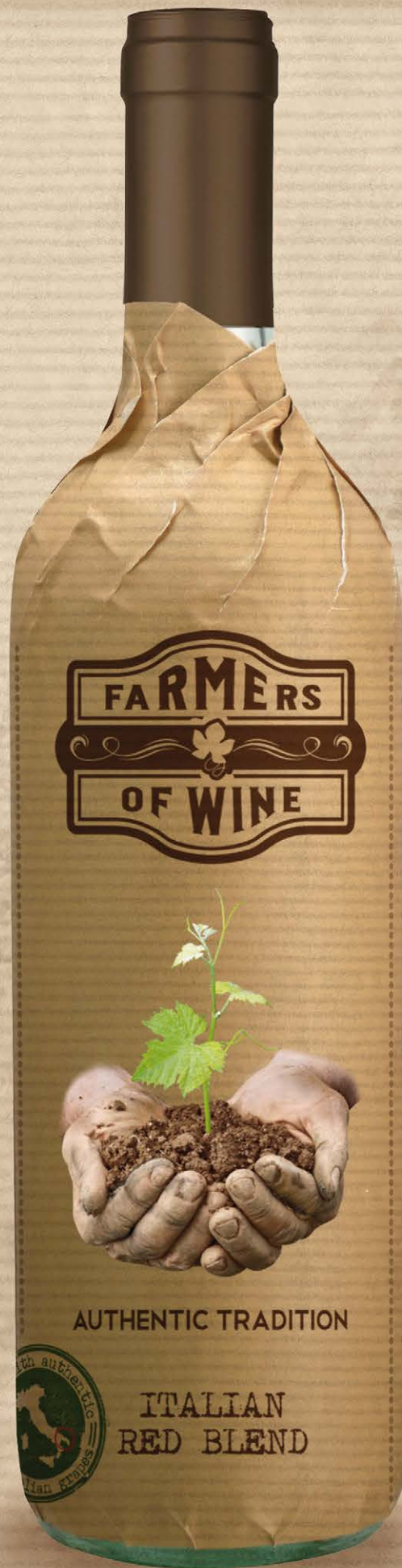
THE STRONG, DISTINCTIVE CHARACTERS OF THE
FARMERS ARE REFLECTED IN THEIR VINEYARDS AND
FRUITS HARVESTED FROM THE SAME VINES THEY
GREW UP WITH, BEFORE ANY AGRICULTURAL
CERTIFICATION (ORGANIC) OR WINE APPELLATION
EVEN EXISTED.



THE RESPECT OF THEIR VINES IS RESPECT
OF THEIR IDENTITY.



THIS IS THE WINE YOU CAN FIND ON THE
FARMERS TABLES. NO COMPROMISES.



THE VINEYARDS

From the most suitable vineyards in Puglia, a southern Italian region rich in history and culture.

Here the farmers have used the alberello, meaning "little tree", trellis to cultivate the native varieties for over 2,000 years: this method ensures the highest quality of grapes, thus wine.

Farmers of Wine is crafted only from autochthonous varieties, which represent the quintessence of Puglia: Zinfandel, locally known as Primitivo and Negroamaro.

Climate: hot Mediterranean climate, persistent sunshine and occasional sea breezes make Salento a near-perfect environment for viticulture.

Soil: clay with limestone rock

Plant density: 4000-8000 vines/ha

Blend: 50% Primitivo - 50% Negroamaro



TASTING NOTES

Deep ruby red. Intense and bright aromas in the grapes, with a fruity and flowery bouquet.

Mouth filling and well balanced sweetness and acidity.

The finish is characterized by sweet fruit.

Alcohol content: 13,5% by Vol.

Serving temperature: 62-66° F



WINEMAKING

Harvest time: first week of September (Primitivo), last two weeks of September (Negroamaro)

Vinification: cement and stainless steel tanks

Ageing: cement and wood

