TENUTE MARTINO

ISTORIA

ROSATO / NEGROAMARO / PRIMITIVO







ENGLISH CATALOGUE

tenutemartino.com

Istoria Rosato

SALENTO IGT / TECHNICAL SHEET



IDENTITY AND VINEYARD

Vintage: 2026.
Grape variety: Negroamaro.
Appellation: Salento IGT.
Origin: Puglia - Salento.
Soil: predominantly clay.
Training: spur-trained cordon.
Vine age: 10 years.

HARVEST AND VINIFICATION

Harvest: early September.
Direct pressing for 5 hours at a controlled temperature, followed by alcoholic fermentation.

AGEING

Stainless steel.

FOOD PAIRINGS

Excellent with seafood aperitifs and cured meats.

ANALYTICAL DATA AND FORMAT

Alcohol: 12.5%.
Format: 0.75 l.
Allergens: sulphites.

Istoria Negroamaro

PUGLIA IGT / TECHNICAL SHEET



IDENTITY AND VINEYARD

Vintage: 2025.
Grape variety: Negroamaro.
Appellation: Puglia IGT.
Origin: Puglia - Salento.
Soil: predominantly clay.
Training: spur-trained cordon.
Vine age: 10-20 years.

HARVEST AND VINIFICATION

Harvest: early September.
In stainless steel tanks at a controlled temperature of 22-28 °C.

AGEING

Stainless steel and French oak for 8 months.

FOOD PAIRINGS

Simple meat dishes.

ANALYTICAL DATA AND FORMAT

Alcohol: 13%.
Format: 0.75 l.
Allergens: sulphites.

Istoria Primitivo

PUGLIA IGT / TECHNICAL SHEET



IDENTITY AND VINEYARD

Vintage: 2025.
Grape variety: Primitivo.
Appellation: Puglia IGT.
Origin: Puglia - Salento.
Soil: clay and sand with limestone residues.
Training: spur-trained cordon.
Vine age: 10-20 years.

HARVEST AND VINIFICATION

Harvest: early September.
In stainless steel tanks at a controlled temperature of 28 °C.

AGEING

Stainless steel and wood for 12 months.

FOOD PAIRINGS

Flavourful and spicy dishes.

ANALYTICAL DATA AND FORMAT

Alcohol: 13%.
Format: 0.75 l.
Allergens: sulphites.