TENUTE MARTINO

Vignaiolo Giovanni Martino

THE WINE COLLECTION







ENGLISH CATALOGUE

tenutemartino.com

Allestelle Rosato

VIGNAIOLO GIOVANNI MARTINO / TECHNICAL SHEET



IDENTITY

100% Primitivo. Salento IGT. Vintage: 2026.
Format: 0.75 l.

PRODUCTION AND STYLE

Clay-sandy soil with traces of limestone. Bush vines and spur-trained cordon; vines over 10 years old. Harvest in early September. Five hours of skin contact; subsequent fermentation at 9 °C for 15 days.

TASTING NOTES

Natural pink colour, intense floral aromas and a mineral character.

FOOD PAIRINGS

Raw seafood and fish-based pasta or rice dishes.

SERVING TEMPERATURE

12 °C.

Allestelle Primitivo Rosso

VIGNAIOLO GIOVANNI MARTINO / TECHNICAL SHEET



IDENTITY

100% Primitivo. Primitivo di Manduria DOC. Puglia, Italy.

VINIFICATION AND AGEING

Stainless steel fermentation with pumping over at 28 °C. Aged for 9 months in French oak barriques.

TASTING NOTES

Red with violet reflections. Dried red fig aromas. Dense palate, firm tannins and a long finish with hints of honey and brown sugar.

FOOD PAIRINGS

A contemplative sipping wine.

SERVING TEMPERATURE

18 °C.

Dolci Memorie

VIGNAIOLO GIOVANNI MARTINO / TECHNICAL SHEET



IDENTITY

Naturally sweet Primitivo. 100% Primitivo. Primitivo Salento IGP. Vines: 20 years old. Alcohol: 13% vol.

PRODUCTION AND AGEING

Harvest in the second half of September. Red vinification at a controlled temperature of 22-24 °C. Aged in stainless steel and bottle.

TASTING NOTES

Intense ruby red with purple reflections. Plum and blueberry jam aromas; delicate sweetness, freshness and soft tannins.

FOOD PAIRINGS

Dry pastries and blue cheese.

SERVING TEMPERATURE

10-14 °C.

Memorie

VIGNAIOLO GIOVANNI MARTINO / TECHNICAL SHEET



IDENTITY

100% Primitivo. Salento IGT. Salento, Puglia, Italy.

VINIFICATION AND AGEING

Stainless steel fermentation with pumping over at 30 °C. Aged for 12 months in French oak barriques.

TASTING NOTES

Soft and delicate, with spice, caramel and light hints of candied fruit.

FOOD PAIRINGS

Red meat, mature cheese and pulses.

SERVING TEMPERATURE

18 °C.