

PORTOVINO

FUSO 'CALX' PRIMITIVO PUGLIA

CALX comes from our friend Filippo Cassano, owner of the certified organic winery called Polvanera in Puglia, the 'heel' of Italy's boot.

'Calx' is the ancient Latin word for limestone, and highlights the unique soil found here.

Limestone blocks are also the lego for the old traditional dwellings called *trulli*— pictured on the CALX label.

Limestone soils give the Primitivo grapes grown here a freshness, with notes of zingy red berries and dried figs. Like all the reds in the FUSO project, it delights when served with a slight chill.

As always, FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with farmers and producer friends who are committed to organic viticulture, low-intervention, and terroir-driven wines.

REGION: Puglia, the 'heel' of Italy on the Adriatic coast **GROWING AREA:**

limestone raised plateau called *Altopiano delle Murge* in Puglia

FARMING: Certified organic by ICEA (Certification ID #PB2097)

VINEYARD: 40 Ha **ALTITUDE:** 300 m / 984 ft

SOILS: Iron rich soil, with an underlying limestone layer

VARIETIES: 100% Primitivo

VINE AGE: 20-30 years old **VINE TRAINING:** *Cordone speronato*

HARVEST DATE: September 10th to 20th **YEASTS:** Native

FERMENTATION & ÉLEVAGE: spontaneous fermentation for 15 days at 20°C in stainless steel tanks. 7 days maceration

SULPHUR: 40 mg/L added during the following phases: grapes coming into the cellar, after malolactic fermentation, and before bottling.

ALCOHOL: 12.5% **ANNUAL PRODUCTION:** 4,000 cases

