

# PORTOVINO

## FILIPPO CASSANO 'CALX' PRIMITIVO PUGLIA

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

He's worked to make us the Calx bottling, which is the ancient Latin word for limestone, the unique soil found here. Limestone blocks are also the lego for the old traditional dwellings called *trulli*.

The limestone soils here give the Primitivo grape here a freshness, with notes of zingy red berries and dried figs. Like all the reds in the FUSO project, it's good with a slight chill, so maybe pop it in the fridge for 10 minutes (or pull it out of the fridge beforehand for 10 minutes).

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.

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**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 with pie de cuve

**FERMENTATION:** 15 days, 20°C, in stainless steel tanks. 7 days maceration

**MALOLACTIC FERMENTATION:** Spontaneous during the spring

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

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

