

RIANTE

Primitivo
Red Salento IGT



The name

Its name pays homage to the Terre di Corillo and to all those who put their passion and efforts into working the land there, day after day.

Indeed, in Salento dialect, Riante means "farmer": the central figure in a narrative which hands the tradition and love of an ancient craft down the centuries.

Grapes and terroir

100% Primitivo, from alberello-trained vines more than 60 years old.

The typical Salento soil, with its characteristic red hue and its composition rich in metals, minerals, clay and lime, helps to shape this wine's identity and personality.

Cultivation and harvest method

Rare alberello-trained vines, more than six decades old, cover more than a hectare of Terre di Corillo.

They are cared for exclusively by hand, like in the old days, without the use of any mechanical machinery.

After harvesting, the grapes are placed in vented crates to preserve their integrity, before undergoing an additional, thorough selection process. This ensures the finest quality, with the utmost respect for the environment and the end consumer.

ABV

18% Alc./Vol.

Bouquet and flavour

A heady, powerful nose with a dominant aroma of red fruits, shaped by spicy notes. A full-bodied, warm, bold and elegant flavour fulfils the promise of a unique sensory experience, defined by tannins which create a robust structure. Enhancing the balsamic softness and aromatic balance that make this wine so special.

TERRE DI
CORILLO

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