



## PRIMITIVO DI MANDURIA DOC

**VARIETAL COMPOSITION:** Primitivo

**APPELLATION:** Primitivo di Manduria DOC

**AREA OF PRODUCTION/ORIGIN:** Some towns of Taranto Province, Apulia

### VINIFICATION:

Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics.

Follows an aging period of 9 months in barrels made of selected varieties of French and American wood, where the wine undergoes malolactic fermentation. After that follows refining in bottles.

**HARVEST DATE:** First half of September

**CELLARING:** 5 - 6 years

**ALCOHOL CONTENT:** 14,5% Vol.

### TASTING NOTES:

Intense deep red color, almost impenetrable. On the nose recalls red-berried fruits with hints of vanilla, toasted notes and spices which give complexity to the bouquet.

The great tannic structure is perfectly balanced on the palate and in aftertasting as well.

### CULINARY SUGGESTIONS:

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

**SERVING TEMPERATURE:** 18-20 °C