

PRIMITIVO DI MANDURIA

DOP - AUSILIO

CLASSIFICATION:

Primitivo di Manduria Dop - Red

Alcohol: 14% vol - 750 ml e

Harvest: first ten days of September

PRODUCTION:

Zone: Plot of Manduria, Sava and Lizzano in the county of Taranto, Salento, Puglia

Vine: Primitivo 100%

Cultivation System:

Cordon-Trained

Age of Vineyards: 30 years

Grape yield per hectare: 70-80 quintals

Wine: harvested by hand with careful selection of grapes

WINE:

Gentle pressing of the grapes , maceration on the skins must be 10-12 days , alcoholic fermentation at a controlled temperature not exceeding 20 ° C , aged in American and French oak barrels of second passage for 3-4 months.

VIEW, TASTE & SMELL:

Appearance: deep ruby color

The nose : enveloping , intense , ripe cherry and black cherry , pleasantly spicy

Taste: soft heat Primitivo enters the mouth sweet and fruity, balanced with a lingering finish

Serving suggestions: aged cheeses sausages , pasta dishes prepared , red meat and game

Serving temperature: 18/20° C

