

CLASSICS

PRIMITIVO DI MANDURIA DOP - RISERVA

CLASSIFICATION:

Primitivo di Manduria Dop - Red

Alcohol: 14,5% vol - 750 ml 

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: Bush-Trained

Age of Vineyards: over 60 years

Grape yield per hectare: 50 quintals

Wine: harvested by hand with careful
selection of grapes

WINE:

Destemming , 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 for 12 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

