

AUSILIO

Primitivo di Manduria DOP



CLASSIFICATION:

Primitivo di Manduria DOP - Red - 750 ml

Alcohol: 14% Vol

Grape harvest: first ten days of September

PRODUCTION:

Area: plot of Manduria, Sava and Lizzano in the county of Taranto, Salento, Puglia

Vine variety: primitivo 100%

Training system: cordon-trained

Vineyard age: 30 years

Grape yield per hectare: 70-80 quintals

Harvest: manual with careful selection of the grapes

VINIFICATION:

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

TASTING:

Colour: deep ruby

Bouquet: enveloping, intense, ripe cherry and black cherry, pleasantly spicy

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

Food matches: aged cheese, cured meats, prepared pasta dishes, red meat and game

Serving temperature: 18/20° C
