

CLASSICS

Primitivo di Manduria DOP - Riserva



CLASSIFICATION:

Primitivo di Manduria DOP - Riserva - Red - 750 ml*

Alcohol: 14,5% 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: Apulian alberello

Vineyard age: over 60 years

Grape yield per hectare: 50 quintals

Harvest: manual with careful selection of the grapes

VINIFICATION:

destemming, gentle pressing of the grapes, maceration on the skins from 10-12 days, alcoholic fermentation at a controlled temperature not exceeding 20°C, aged in american and french oak barriques for 12 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

* Available also in the Magnum version of 1500 ml