

# PRIMITIVO MANDURIA

## Denominazione di Origine Controllata

RED WINE  
PRODUCT OF ITALY  
Net. Cont. 750 ml



**Grape variety:** 100% Primitivo

**Origin:** Manduria puglia region

**Winemaking:** The wine-making technique follows the traditional method consisting of a 3 daily top-ups during the first week and one daily check and top-up during the week that follows. The temperature for fermentation is set at 24°-28° C during the second week. Once the phase of alcoholic fermentation is concluded, the processes of skin racking and softly pressing may start. The best conditions for the onset of the malolactic fermentation are then created and when this phase is completed the wine is decanted. Ageing in oak.

**Storage and Ageing:** Should be stored in a cool, dark and dry cellar, as the aging period for this wine can appreciably exceed 5-6 years.

**Color:** Deep red with light granite hues.

**Bouquet:** Great olfactory complexity, ranging from black currant jam to spicy notes of black pepper and vanilla.

**Flavor:** A warm, full bodied wine, enveloping, flavorful with great persistence. Spicy notes at the finish.

**Alcohol Content:** 14% vol.

**Optimal Serving Temperature:** 18-20° C

**Pairings:** It pairs well with first and second course dishes of roasted and grilled red meats and lamb. Also very nice with seasoned hard cheeses.