

 SCARICA LA SCHEDA

PRIMITIVO DI MANDURIA D.O.C.

Varietal composition

Primitivo

Denomination

Primitivo di Manduria DOC

Production area

Some towns of Taranto
province (Apulia)

Vinification

Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics. Follows an aging period of 9 months in barrels made of selected varieties of French and American wood, where the wine undergoes malolactic fermentation. After that follows refining in bottles.

Harvest

First half of September

Storage time

5/6 years

Tasting notes

Intense deep red color, almost impenetrable. On the nose recalls red-berried fruits with hints of vanilla, toasted notes and spices which give complexity to the bouquet. The great tannic structure is perfectly balanced on the palate and in aftertasting as well.

Serving at

18/20°C

Alcohol content

14,5% Vol.

