

MARIO DEL CONTE

PRIMITIVO DI MANDURIA D.O.C.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	DOC
Production area:	Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.

Colour: Intense deep red colour, almost impenetrable.

Fragrance: On the nose recalls red-berried fruits with hints of vanilla, toasted notes and spices which give complexity to the bouquet.

Taste: The great tannic structure is perfectly balanced on the palate and in aftertasting as well.

Pairing: It perfectly matches with grilled, roasted, stewed meats; also with rich soups and aged cheeses.

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 a few months in barrels made of selected varieties of French and American wood, where the wine undergoes malolactic fermentation. After that follows refining in bottles.

