



Red wine Wine type: Grapes: **Primitivo** 

Manduria DOC Appellation:

**Production area:** Manduria, Apulia, Italy

Cellaring: 6 years

Bottle size: 750 ml

Serving temp.: 18 - 20° C

Alcohol content: 14,5% Vol.

Colour: Ruby red with garnet nuances. Intense and elegant bouquet, with hints of ripe fruit, sweet spices such Fragrance: as aniseed. Toasted notes of wood. full-bodied; and Taste: consistency and elegant tannin. The finish is spicy and ample. It perfectly matches with fillet, roast Pairing:

beef, roast meat and mature cheese.

## **VINIFICATION:**

After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 22°C for 8-10 days. Maceration on the skins lasts 7 days to optimise the delicate extraction of tannins and anthocyanins. Ageing in Slavonian oak barrels for at least 6 months.



