



# TESTA BIANCA

## PRIMITIVO DI MANDURIA D.O.C.



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

**Colour:** Ruby red with violet hues.

**Fragrance:** Pleasant and delicate bouquet, with notes of red fruits, black pepper and cocoa.

**Taste:** Dry, fresh and spicy with juicy tannins. The finish is fruity and of good persistence.

**Pairing:** It perfectly matches with lasagne, stew and grilled meat.

### 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.

