



Primitivo di Manduria 2020



CLASSIFICATION
Manduria DOC



AREA
Manduria (Apulia region)



GRAPES
100% Primitivo



ALCOHOL LEVEL
14,5% in volume



AVAILABLE SIZES
750 ml

VINIFICATION AND AGING

The Primitivo grape clusters are harvested in the first week of September, with a part of the berries left to slightly over-ripen on the plants. The grapes are then gently pressed and destemmed and the must is left to ferment in steel vats at an average temperature of 26°C. The wine obtained is aged for 12 months in large Slavonian barrels.

TASTING NOTES

COLOUR: dense purple-red, with garnet notes developing after the first few years.

BOUQUET: notes of red fruit, cherries and sour black cherries in alcohol. Prominent spicy notes, enhanced by ageing in wood.

PALATE: structured, warm, moderately tannic but well-balanced with just the right acidity. Soft and delicate.

SERVING TEMPERATURE

Best served around 16° - 18° C.

FOOD PAIRINGS

Excellent with strong-flavoured first courses and grilled meats; ideal with roast lamb and mature but not blue cheeses.