



## PRIMITIVO DI MANDURIA D.O.C. Puglia, Italy

**14.5%** **750mL**  
ALC/VOL BOTTLE SIZE



Primitivo



### Appellation

Manduria D.O.C.

### Vinification

Harvested the first half of September. Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics.

### Aging process

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.

Cellaring 5-6 years.

### Tasting notes

Color: Intense deep red color, almost impenetrable.

Nose: Red-berried fruits with hints of vanilla, toasted notes and spices which give complexity to the bouquet.

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

### Serving recommendations

18-20 °C

### Food pairings

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.