

Primitivo di Manduria

DOC

Denominazione di Origine Controllata

Area of production: *Manduria – Puglia*

Grape: 100% Primitivo Alchol: 14,5% vol.

Refining: in big oak casks

Wine features: intense ruby red hue with purple highlights. Rich and wide bouquet, it has remarkable notes of ripe fruit (blackberries and cherries) and a pleasant scent of spices with a charming liquorice. Warm, soft and well-structured. It has a very good mouth persistence.

Food matches: perfect pairing with savoury and spicy dishes. Ideal for hard and blue cheeses tasting. Must try with dark chocolate!

Aging potential: 10 years after the harvest

Serving Temperature: 18 °C