

PRIMITIVO DI MANDURIA

Primitivo grapes ripen very early, which explains its name. Interestingly, just 20 days after the harvest, Primitivo vines produce new grapes, traditionally called "second harvest"; these younger bunches are used by the winemaker to increase the freshness and acidity of these bold wines, given as a result a perfectly well-balanced red wine

GRAPE VARIETY: Primitivo

APPELLATION: Primitivo di Manduria PDO

PRODUCTION AREA: Province of Taranto, southeast Puglia

TRAINING SYSTEM: 40 years-old traditional puglian bush vine

SOIL: Sandy

PLANT DENSITY AND YIELD: From 4000 to 4500 plants per hectare, with yields of about 0.75 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, avoiding high temperatures to preserve freshness and aromaticity

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. A maceration on the skins follows, during 15-18 days, to improve the delicate extraction of tannins and flavors

AGEING: 3 months in American oak barrels and 6 months in stainless-steel tanks

ALCOHOL: 14%

TASTING NOTES: Deep ruby colour; pronounced bouquet of black berries, mainly cassis and blackcurrant, with notes of licorice and coconut; full-bodied and balanced, with velvety tannins and a perfect acidity; lingering finish of forest fruits and spices jam

SERVICE: 18 °C

FOOD PAIRING: Well-seasoned main courses based on red sauces, meat and roasts; aged cheeses with intense flavors, forest mushrooms and game.

