

PRIMITIVO DI MANDURIA

PREMIUM ITALIAN WINE

**Wine Type:**

Still dry red wine

Area of Production:

Taranto and Brindisi – Apulia region

Soil:

Well exposed, clayey and calcareous

Grapes:

100% Primitivo

Harvest time:

At the beginning of October

Winemaking notes:

Hand-harvested grapes, traditional red vinification at controlled temperature for 2 weeks in stainless steel tanks with frequent remontages to enhance the extraction of aroma and soft tannins followed by 4-6 months fining in oak. Fining in steel tanks

Fermentation:

Steel tanks at controlled temperature

Colour:

Deep ruby red

Bouquet:

Intense with notes of ripe plum, morello cherry and spices

Taste:

Well balanced warm wine with good structure and supple tannins

Food Pairings:

Perfect with spicy pasta, red meat and mature cheeses

Alcohol:

14,5% vol

Storage:

Dry, cool and not in direct sunlight

Serving temperature:

18-22° C

Carlo Sani

SINCE 1966

Tel +39 045 8100015 | info@carlosani.it