



# 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*

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