

Carlo Sani
SINCE 1966



PRIMITIVO DI MANDURIA RISERVA

LIMITED EDITION
ORO
GOLD NECTAR

PREMIUM ITALIAN WINE

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Type of wine:

Still red wine.

Main grapes:

Primitivo di Manduria.

Production area:

Brindisi and Taranto, Apulia Region (south-Italy).

Soils:

Good exposure and ventilation. Soils are mainly clayey, but You can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

Harvest:

As early ripening variety, harvest takes usually place in August, at latest at the beginning of September.

Colour:

Intense ruby red with garnet hints.

Taste:

In the mouth warm, round and smooth, with fruity notes, soft tannins and an ethereal after taste.

Vinification:

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for 24 months, at least 9 months in barrels, before bottling.

Bouquet:

The fragrance is very intense and reminiscent of red fruits jam, blackcurrant and cherry marmalade. Ethereal notes of cacao, liquorice and vanilla.

Food pairing:

Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine.

Serving suggestion:

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

Alcohol content:

15%

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Tel +39 045 8100015 | info@carlosani.it