PRIMITIVO DI MANDURIA

Manduria, known as the city of Primitivo, was founded by the Messapians, an ancient civilization of Illyrian origin who began to cultivate grapes in Salento as early as 2,000 BC. This ancient viticultural heritage is recognised in Primitivo di Manduria PDO appellation, that guarantees a wine with high structure and full body, a high alcohol content and a pronounced bouquet of spices and overripe fruit.

GRAPE VARIETY: Primitivo
APPELLATION: Primitivo di Manduria PDO
PRODUCTION AREA: province of Taranto, southeast Puglia
TRAINING SYSTEM: traditional puglian bush vine
SOIL: clayey
PLANT DENSITY AND YIELD: about 5000 plants per hectare, with a yield of 1.8 kg of grapes per plant
HARVEST: manual harvest, generally by the end of August, working in the early hours of dawn to avoid high temperatures that could reduce the freshness and aromaticity of the wine.
VINIFICATION: the grapes are destemmed and fermented at a controlled temperature of 25 °C.
AGEING: 6 months in American oak barrels and 2 months in stainless-steel tanks
ALCOHOL: 14.5%
CALORIES: 101.5 kcal / 100 ml
TASTING NOTES: intense ruby red color; pronounced bouquet of ripe cherry and cassis, with hints of coconut and chocolate; bold and full-bodied, with velvety tannins. Lingering finish of dried figs and overripe black fruit.
SERVICE: decant and serve at 18 °C
FOOD PAIRING: roasts, game and wild mushrooms; well-seasoned sauces and spicy foods



CL 75