

## PRIMITIVO DI MANDURIA 2014

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| <b>Denomination</b>         | Denominazione di Origine Controllata (DOC).  |
| <b>Region of production</b> | In part from the territory of Manduria, Sava, San Marzano, Fragagnano and Avetrana (Taranto) and from the territory of Erchie, Oria and Torre S. Susanna (Brindisi). |
| <b>Soil characteristics</b> | Sandy clay loam soil containing calcium and magnesium.   |
| <b>Average production</b>   | 90 quintals per hectare.   |
| <b>Training system</b>      | Apulian trailing vines.  |

### TECHNICAL INFORMATION

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| <b>Variety</b>                           | 100% Primitivo grapes.  |
| <b>Length of maceration on the skins</b> | 15 days   |
| <b>Alcohol by volume</b>                 | 14.10%  |
| <b>Total acidity</b>                     | 6.20 g/l  |
| <b>pH</b>                                | 3.34  |
| <b>Net dry extract</b>                   | 33.50 g/l   |
| <b>Residual sugars</b>                   | 4.8 g/l   |
| <b>Fermentation</b>                      | In stainless steel container at 30/33°C   |
| <b>Maturation</b>                        | For 12 months in oak barrels  |
| <b>Tasting notes</b>                     | Dark ruby with violet hues, very intense and sweet aromas. Hints of ripe plum and blackberry with delicate notes of chocolate and vanilla. Also gives light mouthfeel of aromatic herbs and licorice. very smooth and fat, with loads of sweet tannins, with a fruity, warm and spicy finish. Very balanced and persistent. |
| <b>Serving suggestions</b>               | The wine pairs beautifully with roasted and braised meats and game. Ideal also with hard ripe cheese, spicy sausages and hearty soups.<br>It is advised to open the wine bottle a couple of hours before serving.   |

