

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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KOINE' PRIMITIVO DI MANDURIA DOC



PRODUCTION AREA:

Taranto and Brindisi regions included Erchie, Oria and Torre S. Susanna towns.

GRAPE VARIETIES:

100% Primitivo di Manduria

WINE PRODUCED PER HECTARE: 65-70 hectoliters

HARVEST: First 10 days of September

VINIFICATION: Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietals fruit characteristics. During the maturation phase in stainless steel wine vats and bottle, these evolve to reach their highest possible levels. Maceration lasts for 12-15 days at controlled temperatures not exceeding 28°C.

ANALYTICAL DATA: Alcohol: 14.5% vol. - Total Acidity: 5.5 g/l

TASTING NOTES: Intense purple color, tending towards amber with ageing. This wine has a very solid structure due to the elevated alcohol and the balance between the soft tannins and acidity.

FOOD PAIRING: Great wine for roasted and grilled meats. Ideal with game dishes and excellent with mature hard cheeses.

AGEING ABILITY: When correctly cellared, this wine will continue to age for 5-6 years after bottling.