



## **Primitivo di Manduria DOC**



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.

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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)



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