

Retro

PRIMITIVO DI MANDURIA DOC



GRAPES: Primitivo

APPELLATION: Primitivo di Manduria DOC

AREA OF PRODUCTION/ORIGIN: Taranto area, Apulia

VINIFICATION :

Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal 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.

HARVEST DATE: First 10 days of September

CELLARING: 5 – 6 years

ALCOHOL CONTENT: 14,5 %vol

TASTING NOTES:

Intense purple colour, 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.

CULINARY SUGGESTIONS:

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

SERVING TEMPERATURE: 18°-20° C.

