



## PRIMITIVO DI MANDURIA Primo DOC RISERVA

### Grapes

Primitivo 100%

### Production area

Apulia

### Vinification

A unique wine obtained from Primitivo grapes only, manually harvested during the proper period, when they have reached the optimal ripening level.

Fermentation follows by adding indigenous yeasts, at the controlled temperature of 24°C. Ageing for about 9 months, in prestigious barrels of French and American wood.

The DOC „Primitivo di Manduria“ with the *Riserva* mention, can be sold only after two years from the 31st of March succeeding the harvest.

### Description

Ruby red colour, wide bouquet with scent of rippen fruits, such as plum, and cherry jam with spicy notes. In the mouth, delicate and balanced.

### Food pairing

Excellent with grilled meat and game.

### Serving temperature

16° - 18°C

### Bottle

Baros

### Characteristics

Alcohol: 15 %vol.