Primitivo di Manduria DOC



TYPE OF WINE

Still red wine

MAIN GRAPES

Primitivo

PRODUCTION AREA

The DOC Primitivo production area extends on the hills and coastal plains of the southern part of Apulia Region, in the Provinces of Brindisi and Taranto (South-Italy)

SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

HARVEST

As early ripening variety, harvest takes usually place in August, at latest at the beginning of September.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for at least 6 months before bottling.

COLOUR

Intense ruby red with garnet hints

BOUQUET

The fragrance is very intense and reminiscent of red fruits jam, blackcurrant and cherry marmalade. Ethereal notes of cacao, liquorice and vanilla.

TASTE

In the mouth warm, round and smooth, with fruity notes, soft tannins and an ethereal after taste.

FOOD PAIRING

Perfect with cold cuts appetizer, vegetable soup, red meat and cheeses. Has a sustained body, which can be combined to complex red meats dishes too.

SERVING SUGGESTION

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

ALCOHOL CONTENT

14,5%

[Borgognotta (75 cl)], [14,5% vol]

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CONTRI
SPUMANTI S.P.A.

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