



MANDUS PRIMITIVO DI MANDURIA DOC

Grape varieties

Primitivo di Manduria 100%

Production technique

This wine is produced with grapes selected in the Salento Area of Apulia. After temperature controlled fermentation is over, must is gently pressed and the wine goes through 4 months aging in French oak barrels.

Wine description

A wine with a great structure with intense ruby red color with some purple reflections; wide range of aromas of ripe cherries, plumes and pleasant notes of cacao and vanilla.

Winemaker's recommendation

Serve at 16/18 °C with meat sauces, game and dry cheeses .