



MANI DEL SUD PRIMITIVO DI MANDURIA D.O.P. ROSSO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Primitivo is a black berry vine native to Puglia, owes its name to the characteristic vegetative phases of the plant, all early, from ripening to sprouting, from flowering to veraison, hence the old name "Primiticcio".

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Deep ruby red.

AROMAS

Intense and decisive aromas of black cherry jam and wild strawberries, elegant spicy liquorice notes.

PALATE

Round in the mouth, with good structure, tannins are present but balanced, and there is a return of those fruity notes of fruits preserved in alcohol already perceived by the nose.

PAIRING RECOMMENDATIONS

Barbecued meats, game, aromatic cold cuts and mature cheeses.

DEGREE OF ALCOHOL

15%

SERVING TEMPERATURE

18° C