



PRODUTTORI DI MANDURIA

Maestri in Primitivo

ELEGIA

*Primitivo di Manduria DOC
Riserva*

Varietal: Primitivo 100%
Vineyard age: 35-50 years old
Training system: "alberello" (bush vine) and espallier
Harvest time: mid-September
Average yield per hectare: 60 quintals (6.000 kilograms).
Vinification: thermo-controlled alcoholic fermentation at 25°C (77° F), maceration for 2 weeks.
Ageing: 12 months in French oak barriques (Allier).
Alcohol content: 15% Vol.

TASTING NOTES

Color: ruby red with garnet red nuances.
Bouquet: intense and complex, of ripe berries (raspberry, blackberry), and jam (plum), with a clear, spicy, vanilla aroma and with balsamic notes at the end.
Taste: dry, warm, soft, tannic, persistent, made round by its toasted notes.
Suggested pairings: meat, braised beefroast and mature cheeses.

Serving temperature: 16° - 18° C (60° - 64° F).

