



PRODUTTORI DI MANDURIA

Maestri in Primitivo

MEMORIA

Primitivo di Manduria DOC



Varietal: Primitivo 100%

Vineyard age: 15-25 years old

Training system: "alberello" (bush vine) and espallier

Harvest time: early September

Average yield per hectare: 90 quintals (9.000 kilograms)

Vinification: thermo-controlled alcoholic fermentation at 25°C (77° F), maceration for 1 week

Ageing: stainless steel

Alcohol content: 14% Vol.

TASTING NOTES

Color: ruby red with violet reflexes.

Bouquet: intense and complex, with typical rich perfume of red pulp fruit (cherry, plum, blackberry).

Taste: dry, warm, soft, pleasantly tannic, persistent.

Suggested pairing: pasta with tomato sauce, pizza, meat, braised beefroast.

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