



PRODUTTORI DI MANDURIA

Maestri in Primitivo



aka

Salento Igt Primitivo Rosato

Varietal: Primitivo 100%

Vineyard age: 20 - 40 years

Training systems: espalier

Harvest time: end of August

Average yield per hectare: 100 quintals (10.000 kilograms)

Winemaking: skin contact (6-8 hours), with thermo-controlled fermentation at 18 °C (64 °F)

Aging: in steel vats

Alcohol content: 13% Vol.

TASTING NOTES

Color: deep coral pink, shiny and bright.

Bouquet: clear and attractive nose, full of fresh cherries, pomegranate, red apple, small wild strawberry and raspberry, enriched by pleasant mineral whiffs.

Taste: juicy and fresh on the palate, well structured, with crunchy cherry fruits hints, salty. It shows a lot of juicy acidity in the background, long aftertaste.

Suggested pairings: seafood risotto, dumplings with leek and prawn, grilled salmon with parsley sauce.

Serving temperature: 8 - 10 °C (46 - 50 °F).

