

milona

PRIMITIVO DI MANDURIA DOP



APPELLATION

Primitivo di Manduria DOP

TYPE

Red

GRAPE VARIETY

Primitivo

CULTIVATION

Espalier, 5.000 vines per hectare

PRODUCTION AREA

Salento, Puglia. The vineyards are located about 100 metres above sea level, the annual temperatures are high on average and rainfall tends to be low. The soil is shallow, with a medium mixture of clay and a good presence of rock fragments

HARVEST

Mid-September

VINIFICATION

Temperature-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

AGEING

In French and American oak barrels for approximately 6 months

TASTING NOTES

Ruby red colour complemented by violet hues, opulent bouquet of ripe cherries and plums with notes of cocoa and vanilla. A wine with a remarkable structure, softened by the persuasive warmth of the Primitivo, with a good and enjoyable length

PAIRINGS

Robust first courses, lamb, game with rich sauces and hard cheeses

SERVING TEMPERATURE

16-18°C