

PRIMITIVO DI MANDURIA DOC "COLLECTION"

Name: Primitivo di Manduria doc "Collection"

Appellation: Denominazione di Origine Controllata

Area of Origin: Puglia, wine district: Manduria. The area of production of this great red wine includes Torricella, Sava and Manduria in the southern Italian region of Apulia.

Hints of the Vineyard: The soils are well known for being sunny and rich in red clay. The closeness to the Mediterranean Sea and its warm and windy climate are essential to the full ripeness of the Primitivo grapes. The training system adopted in this area is the Head Training, which produces a low yield, yet ensures an excellent maturation. The origins of the Primitivo grapevine are ancient, probably tracing back to the Greek Colonies, which already knew and appreciated it.

Vinification: The grapes are selected and harvested only by hand, pressed immediately after arriving into the cellar and fermented in temperature controlled tanks, with the traditional method, which implies the long maceration technique.

Ageing: Once the fermentation is completed, 50% of the wine is kept for one year in barriques of 2nd and 3d passage, Allier type, fine-grained, and the remaining 50% in oak casks stored underground, at constant temperature, humidity and light, to ensure the best ageing conditions.

Grape Variety: Primitivo (also called Zinfandel)

Tasting Notes: A real son of the Italian South, this wine shows such an intense depth of colour that one feels the promise of interest to follow. This sensation comes out in the form of an elegant bouquet, deep and endowed with jammy fruit, with hints of vanilla and tobacco leaves, rose petals, figs and a subtle hint of wood. Like the nose, the mouth is filled with interlocking sensations, with sweet fruit flavours at the beginning, then deep ripe tannins guaranteeing a lingering dry finish.

Food Pairing Notes: Important wine, it prefers rich and succulent dishes of the Mediterranean cuisine, like red grilled meats, game and spicy cheeses, both soft and mature.
Perfect also as a meditation wine. Serving temperature: 18/20 °C.

Ageing Potential: 4 - 7 years

Average Alcohol Percentage: 14.5%

Awards:

GOLD MEDAL at the 2015 Mundus Vini Germania

DOUBLE GOLD at the 2015 Finger Lakes Int. Wine Competition

