



PRODUTTORI DI MANDURIA

Maestri in Primitivo

LIRICA

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: minimum 6 months in big casks of Slavonian oak

Alcohol content: 14,5% Vol.

TASTING NOTES

Color: medium deep ruby red.

Bouquet: pure and modern nose of ripe dark fruit, cherry, plum, sweet spices like ginger and aniseed with discreet oak.

Taste: the palate is medium to full with a rounded texture, a well-balanced freshness underneath with a rather long and broad spicy finish.

Suggested pairing: meat, braised beefroast and medium-aged cheeses.

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

