



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)

Winemaking: thermo-controlled alcoholic fermentation  
at 22-24 °C (71-75 °F)

Aging: stainless steel

Alcohol content: 14% Vol.

## TASTING NOTES

Color: ruby red with violet reflexes.

Bouquet: pleasant tones of berries and plums embrace notes of black pepper and cocoa, violet and humus, undergrowth and warm stone.

Taste: dry, fresh and spicy, it has a medium to full body, juicy tannins and a fruity finish. Good persistence.

Suggested pairings: beef stew with mushrooms, Lasagna with meat sauce.

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

