

milona

PRIMITIVO DI MANDURIA DOP RISERVA



APPELLATION

Primitivo di Manduria DOP Riserva

TYPE

Red

GRAPE VARIETY

Primitivo

CULTIVATION

Alberello, bush-trained vines. 5,000 vines per hectare

PRODUCTION AREA

Old bush-trained vines selected in the area around Sava, Salento, Puglia, in the centre of the Primitivo di Manduria DOP production area. Annual temperatures are high on average, rainfall tends to be low and there is a wide daily temperature range. The soil is medium-textured clay, fine and rich in iron oxides, a component that gives the soil its characteristic red hue (red earth). Limestone subsoil with outcropping rock

HARVEST

Mid-September

VINIFICATION

Manual harvesting of the slightly overripe grapes; destemming-crushing, pre-fermentation maceration at 8°C for 24-48 hours. Temperature-controlled maceration and alcoholic fermentation with selected yeasts for about 10 days at 24-26°C. Final racking with soft presses

AGEING

Malolactic fermentation in steel and subsequent ageing in French and American oak barrels for 12 months

TASTING NOTES

Intense and elegant ruby red colour; ample and complex bouquet, fruity with notes of plums, cherry jam enriched by a light spiciness and hints of tobacco. Full-bodied wine, soft and rich in high quality tannins, finishing with notes of cocoa, coffee and vanilla

PAIRINGS

Robust first courses, main courses with red meat and game

SERVING TEMPERATURE

18°C