



Primitivo di Manduria is a black DOC grape which production is allowed only in Puglia, in the municipalities of Brindisi and Taranto (Salento peninsula).

The origins of this vine are uncertain, although it is said that the Greeks brought it to Puglia over two thousand years ago. Full-bodied and harmonious, Primitivo di Manduria represents one of Puglia's finest wine productions. This wine is therefore suitable for many dishes and is widely appreciated for its versatility and for its organoleptic characteristics.

## *Primitivo di Manduria* DOC "*Licurti*"

### GRAPE VARIETIES

*Primitivo di Manduria*

### WINEMAKING

*Thermo-controlled maceration followed by the alcoholic fermentation.*

### AGEING

*In French barrels for about six months.*

### ANALYTIC DATA

*Alcohol content: 14.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Very deep ruby red color, enriched by garnet hints; rich, with hints of ripe cherries and plums, intense notes of cocoa and tobacco; full-bodied, soft, with velvety texture and very persistent.*

### GASTRONOMY

*Savory first courses, roasted and braised red meats, lamb and game with rich sauces, seasoned cheeses.*

*Serving temperature 18-20 °C*

## AVAILABLE FORMATS

*75 cl*

