



Primitivo di Manduria D.O.C.



PIANTAFERRO

Grape variety

100% Primitivo

Origin

part of the area of Taranto and Brindisi

Winemaking

the vinification and aging process of Primitivo di Manduria D.O.C. must be carried out within the production area of Primitivo grapes. The wine-making technique follows the traditional method, consisting of daily checks and adjustments during the first week and every two days for the second week of fermentation. The fermentation temperature is set between 24° C and 28° C. Once completed the phase of alcoholic fermentation, peel racking and pressing may begin, while all the necessary conditions for malolactic fermentation are created. As soon as this latter process is carried out, decantation is performed twice or thrice before starting racking the wine into wood barrels for perfecting. For this, two types of wood are used: 500 litre tonneau casks and 6.000 litre large barrels. Once the wine is perfected in the wooden barrels, our oenologists select the Primitivo di Manduria D.O.C. , which is then collected, analysed and tasted by the Chamber of Commerce of Taranto. Only after passing this very strict test, the wine will be confirmed for bottling and bottled.

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 5-6 years.

Colour

dark red, deep, with brownish red coloured notes on aging.

Bouquet

clean, warm, good perception of black berry and plum jam scents, followed by marked pepper and vanilla notes.

Flavour

excellent mouth entry and thereafter pleasantly pungent continuous warmth sensation, followed by an interesting acid-salted note of light tannins. Excellent is the remaining sensation in the mouth after swallowing.

Alcohol content 14% vol.

Optimal serving temperature 18-20° C

Gastronomic matches

Primitivo di Manduria combines very well with all grilled or stewed lamb meats, it is excellent with roast beef and also with seasoned aged hard cheese.