

ANTICO CEPPO



PRIMITIVO DI MANDURIA

DENOMINAZIONE DI ORIGINE PROTETTA
AGED IN OAK



ORIGIN OF THE VINEYARDS

Area of the Doc Manduria.

GRAPE VARIETY

100% Primitivo.

VINE TRAINING SYSTEM

Spurred cordon espalier and Apulian saplings.

SOIL

Red land rich in organic substances.

WINEMAKING AND MATURATION

Prolonged fermentation on the skins at controlled temperature and refinement and maturation in steel. It can refine for a short period in wood.

SENSORY ANALYSIS

Deep intense ruby red, smells of black forest fruits, rosemary, violet and humus. Smooth and elegant in the mouth, complex, full-bodied and long in persistence.

ALCOHOL

14%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce and mushrooms, lasagna, grilled meat and roasted chicken, medium aged cheeses.