

EPICURO



PRIMITIVO DI MANDURIA

DENOMINAZIONE DI ORIGINE PROTETTA
ROSSO RISERVA



ORIGIN OF THE VINEYARDS

Area of the Doc Manduria (Apulia).

GRAPE VARIETY

Primitivo following the production's rules.

VINE TRAINING SYSTEM

Apulian saplings.

SOIL

Red land rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Harvest at full phenolic maturation, soft pressing of the grapes at controlled temperature with prolonged maceration. Maturation of over 24 months, of which not less than 9 in different kind of wooden vats.

SENSORY ANALYSIS

Intense deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, game in general, roasted lamb and medium aged cheeses, or by its self with a good friend.

AWARDS

2015 › Gold Medal Mundus Vini