

LEPITRE

Dal 1927



PRIMITIVO DI MANDURIA

Brand	Le Pitre
Wine	Primitivo di Manduria
Classification	Denominazione d'origine controllata
Area of production	Municipalities in provinces of Taranto
Soil	Calcareous, argillaceous
Cultivation sistem	Small tree
Yield in quintals per hectare	70-80 About
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, selecting grapes carefully
Winemaking technique	Fermentation of must under controlled temperature conditions. Maceration for 15-20 days with periodic delestage and pumping over. Malolactic in barriques in a conditioned environment and periodic batonnage.
Ageing	12 months of oak barrels
Refinement	2-3 months in the bottle
Color	Deep red with purplish reflections
Aroma	Intense aroma of red fruit in jam, morello, cherry and walnut shells
Taste	Velvety, full bodies, harmonious and persistent
Alcohol content	14,5%vol
Recommended with	Red meats, roasts, aged cheeses
Serving temperature	18-20° C
Recommended glass	Gran Cru
Storage	Three to four years in a suitable wine cellar