



PRIMITIVO DI MANDURIA DOC

Brand	Le Pitre
Wine	Primitivo di Manduria
Classification	D.O.C.
Area of production	Municipalities in provinces of Taranto
Soil	Calcareous, argillaceous
Cultivation system	Small tree
Yield in quintals per hectare	90 max
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, with careful grape selection
Wine-making technique	Fermentation of must under controlled temperature conditions. Maceration for 15-20 days with periodic delestage and pumping over. Malolactic fermentation mainly in wood and in conditioned environment.
Refinement and ageing	Mainly in wood, ageing in bottle
Colour	Deep red with purplish reflections
Aroma	Intense aroma of red fruit in jam, cherry, carob and walnuts shells
Taste	Velvety, full-bodied and harmonious
Alcohol content	14,5% vol
Recommended with	Red meats, roasts, aged cheeses
Serving temperature	18-20° C
Recommended glass	Gran Cru
Storage	Vertical bottle, temperature max 25°, humidity max 80%.
Keep for	10 years in cellars