



SELEZIONE



STILIO PRIMITIVO DI MANDURIA

Brand	Selezione
Wine	Primitivo di Manduria
Classification	D.O.C.
Area of production	Municipalities in provinces of Taranto
Soil	Calcareous, argillaceous
Cultivation system	Mainly sapling
Yield in quintals per hectare	60-70
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Manual, slightly advanced ripening with careful selection of the grapes
Wine-making technique	Traditional maceration for 10-12 days and fermentation of most under controlled temperature conditions, using delestage and pumping over. Malolactic fermentation
Refinement and ageing	A part of the wine 6 months in new oak barrels, first and second passage. 2-3 months in the bottle
Colour	Intense red with purplish reflections
Aroma	Austere bouquet of red fruits in jam, morello cherry, dried plum. Tertiary hints of vanilla and cloves
Taste	Velvety, full-bodied and harmonious
Alcohol content	14,5% vol
Recommended with	Red meat, wild game roasts, aged cheeses
Serving temperature	18-20° C
Recommended glass	Gran Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	10 years