



## PRIMITIVO DI MANDURIA

Brand	Villa Mottura
Wine	Primitivo di Manduria
Classification	D.O.C.
Area of production	Municipalities in provinces of Taranto
Soil	Mainly calcareous and argillaceous
Cultivation system	Espalier
Yield in quintals per hectare	Up to 90
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Late August or early September when ripe
Wine-making technique	Traditional maceration for 10-12 days and fermentation of most under controlled temperature conditions, using delestage and pumping over
Refinement and ageing	Preferably in oak wood containers, for about 6 months. 2-3 months in bottle on average
Colour	Red with purplish reflections
Aroma	Austere aroma of red fruit in jam, morello cherry and walnut shells
Taste	Velvety, full-bodied and harmonious
Alcohol content	14% vol
Recommended with	Red meats, roasts, aged cheeses
Serving temperature	16-18° C
Recommended glass	Gran Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	4-5 years