

Villa MOTTURA



PRIMITIVO DI MANDURIA



Brand	Stilio Limited Edition
Wine	Primitivo di Manduria
Classification	D.O.C.
Area of production	Municipalities in provinces of Taranto
Soil	Calcareous, argillaceous
Cultivation system	Mainly sapling
Grapes	Primitivo 100%
Climate	Moderate winter, very dry spring and summer
Harvest	Predominantly manual, slightly overripe with careful selection of the grapes
Wine-making technique	Long maceration in special winemakers with delestage and periodic pumping over. alcoholic fermentation at controlled temperature. Subsequent racking and maturation of the wine for at least one year.
Colour	Intense red, almost impenetrable, with purple reflections
Aroma	Austere bouquet of red fruit jam, dehydrated plum, dried figs with almonds. Background of coffee powder and cocoa beans
Taste	Full-bodied, dense and persistent with a fruity finish.
Alcohol content	15% Vol
Recommended with	Grilled red meats, game sauces, aged cheeses but also meditation wine to drink with dark chocolate and/or cigar.
Serving temperature	18-20° C
Recommended glass	Gran Cru
Storage	Constant temperature 18 °C, humidity 75%, controlled light, vertical bottle