



# SELEZIONE



## STILIO LIMITED EDITION 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	Up to 90
Grapes	Primitivo 100%
Climate	Moderate winter, very dry spring and summer
Harvest	Mainly manual, slight 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 1 year
Refinement and ageing	Mainly in oak barrels, 8 years in the bottle
Colour	Intense red, almost impenetrable, with purple reflections
Aroma	Austere bouquet of red fruits in jam, dehydrated plum, dried figs with almonds. Background of coffee powder and cocoa beans
Taste	Full-bodied dense and persistent with a fruitly 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
Keep for	10 years