

# LE GIUSE



## PRIMITIVO DI MANDURIA DOC

<b>Brand</b>	Le Giuse
<b>Wine</b>	Primitivo di Manduria
<b>Classification</b>	D.O.C.
<b>Area of production</b>	Municipalities in provinces of Taranto
<b>Soil</b>	Calcareous, argillaceous
<b>Cultivation system</b>	Mainly sapling
<b>Yield in quintals per hectare</b>	90 max
<b>Grapes</b>	Primitivo
<b>Climate</b>	Moderate winter, very dry spring and summer
<b>Harvest</b>	Manual, slightly overripe with careful selection of the grapes
<b>Wine-making technique</b>	Traditional maceration for 10-12 days and fermentation of most under controlled temperature conditions, using delestage and pumping over. Malolactic fermentation
<b>Refinement and ageing</b>	A part of the wine 6 months in french oak barriques, first and second passages. 2-3 months in the bottle
<b>Colour</b>	Intense red with purplish reflections
<b>Aroma</b>	Austere bouquet of red fruits in jam, morello cherry, dried plum. Tertiary hints of vanilla and cloves
<b>Taste</b>	Velvety, full-bodied and harmonious
<b>Alcohol content</b>	14,5% vol
<b>Recommended with</b>	Red meat, wild game roasts, aged cheeses
<b>Serving temperature</b>	18-20° C
<b>Recommended glass</b>	Gran Cru
<b>Storage</b>	Constant temperature 18° C, humidity 75%, vertical bottle
<b>Keep for</b>	10 years in cellars