

EPICURO



PRIMITIVO DI MANDURIA

DENOMINAZIONE DI ORIGINE PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Area of the Doc Manduria (Apulia).

GRAPE VARIETY

Primitivo following the production's rules.

VINE TRAINING SYSTEM

Spurred cordon espalier and saplings.

SOIL

Red land rich in iron on a calcareous bottom.

WINEMAKING AND MATURATION

Long fermentation on the skins at controlled temperature, then maturation in steel on the lees. May have a short maturation in wood.

SENSORY ANALYSIS

Intense ruby red. Wild berries on the nose, rose, aromatic herbs and eucalyptus. Very fruity in the mouth, balanced with a long floral and fruity persistence.

ALCOHOL

14%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, and medium aged cheeses.