

# EPICURO



## PRIMITIVO DI MANDURIA

DENOMINAZIONE DI ORIGINE PROTETTA  
ROSSO RISERVA



### ORIGIN OF THE VINEYARDS

Area of the Doc Manduria (Apulia).

### GRAPE VARIETY

Primitivo following the production's rules.

### VINE TRAINING SYSTEM

Apulian saplings.

### SOIL

Red land rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea.

### WINEMAKING AND MATURATION

Harvest at full phenolic maturation, soft pressing of the grapes at controlled temperature with prolonged maceration. Maturation of over 24 months, of which not less than 9 in different kind of wooden vats.

### SENSORY ANALYSIS

Intense deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

### ALCOHOL

14,50%.

### SERVING TEMPERATURE

16/18° C.

### FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, game in general, roasted lamb and medium aged cheeses, or by its self with a good friend.

### AWARDS

2015 › Gold Medal Mundus Vini