



FAUNUS

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 and bright ruby red. Wild berries on the nose, rose, mediterranean aromatic herbs and eucalyptus. Very fruity in the mouth, well 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.

Gold Collection