



 *Primitivo*
Manduria DOC  *VOL.*
15,5%  *750*
ml



LOCATION

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality.

AGING

in French oak barrels (medium toasting) for about 1 year.

TASTING NOTES

Ruby red in hue with purple reflections, the aroma offers notes of prune, berries, cinnamon, licorice, vanilla, and dried figs. Full-bodied, opulent, and velvety. A long finish with notes of coffee and chocolate.

SERVING TEMPERATURE

16 - 18°.

FOOD PAIRING

Ideal with red meat, lamb, wild game, ragù, and aged cheeses.

