11 Filari

PRIMITIVO DI MANDURIA DOCG DOLCE NATURALE

Wine type:	Red
Grape:	Primitivo
Appellation:	Primitivo di Manduria DOCG dolce naturale
Vine training:	60-year-old Alberello (bush-vines)
Vines per ha:	5.000
Production area:	Very old vineyards selected in San Marzano and Sava (TA), Salento Puglia. The climate is characterised by high temperatures all year round, very little rainfall and a wide temperature range between night and day, which has a positive influence on the quality of the grapes. This is the central area of the appellation Primitivo di Manduria dop
Soil:	Loam, finely textured and rich in iron oxides that give the topsoil the distinctive red hue. Calcareous subsoil (limestone) with few emerging rocks
Harvest:	First days of October
Vinification:	Grapes are hand-harvested, after withering on the plant. Cold soak maceration at 8°C for about 24-48 hours. 10-day maceration and thermo-controlled alcoholic fermentation at 24-26°C with selected autochthonous yeasts
Ageing:	In French and American oak barrels for 12 months
Tasting notes:	Intense ruby red, with garnet reflections; persistent and complex to the nose, with notes of mature fruits which recall cherry jam and dry figs; slightly spicy. The full body gives the mouth some pleasant honeyed sensations, supported by a good acid structure
Best served with:	Dry almond cakes, fruit tarts, aged cheese
Serving temperature:	16°C