

# Technical Sheet: **Identità Primitivo di Manduria DOP 2018**

DENOMINATION	Red wine Primitivo di Manduria DOP .
VARIETY	100% Primitivo.
ALCOHOL	15,00 % vol.
PRODUCTION AREA	Production area in the countrysides close to Manduria.
SURFACE	Production is spread on an area of about 3 hectares.
ALTITUDE	Between 35 and 100 meters above sea level.
SOIL	Franco-clay soils in the inland area and sandy along the coast with typical reddish coloration.
IMPLANT DENSITY	3500 - 4000 vines/ha.
CULTIVATION TECHNIQUE	The breeding system is the sapling, and the supported sapling and "spalliera".
HARVEST	From the end of August until 10th of September, harvested by hand.
WINEMAKING AND AGING	Primitivo's grapes comes from very old vineyards, producers 70/90 q/ha. The winemaking starts from a strict selection of grapes, followed by a traditional maceration with skins for 15/18 days at a controlled temperature, delestaged every day. Aging time takes about 7 months on its fine lees, and it carries on in oak french barriques for further few months.
TASTING NOTES	Dense and intense red color, of high aromatic value, with strong aromas of ripe red fruit and evident notes of fig and chocolate. Thanks to the low yields of the grapes, it has a rich, warm and intense flavor a rich, warm and intense flavour.
FOOD PAIRING	It well matches with tasty meat dishes and old fragrant cheeses.  It is an excellent wine that leaves you feeling relaxed and happy!
TASTING TEMPERATURE	16 - 18° C.

