



# SAN MARZANO

## 11 Filari

PRIMITIVO DI MANDURIA DOLCE NATURALE DOCG

**Wine type:** Red

**Grape:** Primitivo

**Appellation:** Primitivo di Manduria dolce naturale DOCG

**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 DOP "Primitivo di Manduria"

**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



WINE SHARING BEAUTY