

PRIMITIVO DI MANDURIA

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Grape: Primitivo

Soil: medium-textured, clayey-limestone

Harvest: third decade of September

Winemaking: maceration for about 12 days, fermentation with inoculated yeasts, malolactic fermentation completely carried out, aging for 14 months in French oak barriques

Notes: Powerful aroma of black berry fruit, integrated by a remarkable spiciness, good acidity and soft tannins make this wine harmonious

Pairing: grilled red meats, baked lamb or young goat, hard and aged cheeses

Serving temperature: 18 - 20 ° C



VINOSIA
LUCIANO ERCOLINO



Orus