



PRODUTTORI DI MANDURIA

Maestri in Primitivo

aka

Salento I.G.P. Primitivo Rosato



Grape variety: Primitivo 100%

Production area: Manduria

Vineyard age: 20 - 40 years

Farming systems: espalier

Harvest time: end of August

Average yield per hectare: 90 quintals (9.000 kilograms)

Winemaking: skin contact (8-12 hours),
with thermo - controlling fermentation at 18° C (64° F)

Aging of wine: in steel vats

Alcohol: 13% Vol.

TASTING NOTES

Color: deep coral pink, shiny and bright,
it reveals the good structure of the wine.

Perfume: clear and attractive nose, full of fresh cherries,
pomegranate, red apple, small wild strawberry and raspberry,
accompanied by pleasant notes of china bark notes.

Flavor: juicy and fresh on the palate, well structured, with
crunchy cherry fruits hints, salty. It shows a lot of juicy
acidity in the background, long aftertaste.

Serving temperature: 10° - 12° C (50° - 54° F).

