



PRODUTTORI DI MANDURIA

Maestri in Primitivo



ELEGIA

Primitivo di Manduria DOC Riserva

Varietal: Primitivo 100%

Vineyard age: 35-50 years old

Training system: "alberello" (bush vine) and espallier

Harvest time: second half of September

Average yield per hectare: 60 quintals (6.000 kilograms).

Winemaking: thermo-controlled alcoholic fermentation at 22-24°C (72-75°F), maceration for 2 weeks

Aging: 12 months in French barriques

Alcohol content: 15% Vol.

TASTING NOTES

Color: deep ruby red.

Bouquet: elegant nose, strong fruity component based on wild blackberries, prunes, raspberries in jam and blueberries. Nutmeg, vanilla and cloves anticipate scent of aromatic herbs and leather. Puffs of toasted almond and dried violet petals flank hints of undergrowth.

Taste: bright acidity and drying tannins push through to tighten up the close. Persistent.

Suggested pairings: spiced wild boar morsels, excellent with roasts and braised meats, superb with lamb.

Serving temperature: 16 - 18 °C (60 - 64 °F).

