



PRODUTTORI DI MANDURIA

Maestri in Primitivo



LIRICA

Primitivo di Manduria DOC

Varietal: Primitivo 100%

Vineyard age: 15-25 years old

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

Harvest time: early September

Average yield per hectare: 90 quintals (9.000 kilograms)

Winemaking: thermo-controlled alcoholic fermentation at 22-24 °C (71-75 °F), maceration for 1 week

Aging: minimum 6 months in big casks of Slavonian oak

Alcohol content: 14,5% Vol.

TASTING NOTES

Color: medium deep ruby red.

Bouquet: intense and elegant nose of ripe dark fruit, cherry, plum, sweet spices like ginger and aniseed with discreet oak.

Taste: the palate is medium to full with a rounded texture and elegant tannin, a well-balanced freshness underneath with a rather long and broad spicy finish.

Suggested pairings: fillet steak with green pepper, crusted roast beef, lamb with roasted potatoes, medium-aged cheeses.

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

