

TRIUSCO 2019

PRIMITIVO DI MANDURIA D.O.C.



Primitivo di Manduria DOC, overlooking the Ionian sea in the Salento peninsula of Puglia region, has quickly become the most famous appellation for Primitivo grape varietal due to the intensity and personality of its wines.

With Triusco Rivera wishes to express all the character of the varietal and appellation well balanced by the winery's elegance mark.

VARIETY: 100% Primitivo

PRODUCTION AREA: Primitivo di Manduria DOC—commune of Sava

VINEYARDS: 50-60 yo goblet-trained vineyards planted on reddish clay soils above calcareous underground at 40-50 mt of altitude. Average yield is 50-60 quintals per hectare.

WINEMAKING: Manual harvest in the last days of August. The crushed grapes underwent maceration and fermentation in stainless steel vats for about 10 days at 28 °C with frequent pump-overs.

AGEING: After settling 4-5 months in vetrified concrete vats the wine was aged for 14 months in 1, 2 and 3 yo French oak tonneaux to soften the tannins without having the oak character overcome the wine fruit. Further 3 months of bottle ageing contributed to the wine harmony.

TASTING NOTES: Deep red colour with purple hues; intense bouquet of mature dark fruit such raspberry, prunes and dates with hints of spices and cocoa; full, warm, and smooth on the palate with a long finish

RECOMMENDED WITH: Full-flavoured dishes, such as game, roasts, and aged cheeses, which will match the wine's distinctive complexity. Serve at cellar temperature.

CELLARING: If perfectly stored, Triusco can age 5-6 years

ANALYTICAL DATA: Alcohol: 14,50%; Total acidity: 5.60 g/l; pH: 3.61; Residual sugar: 8,10 g/l; Total SO₂: 90 mg/l

AWARDS and RATINGS

VINOUS

91 PTS