



SAN MARZANO

Sessantanni

PRIMITIVO DI MANDURIA DOP



Wine type: Red

Grape: Primitivo

Appellation: Primitivo di Manduria DOP

Vine training: 60 year old Alberello (bush-vines)

Vines per Ha: 5.000

Production area: Very old vineyards selected in San Marzano and Sava (TA), Salento Puglia. The climate is characterised by high temperatures all year round, very little rainfall and a wide temperature range between night and day, which has a positive influence on the quality of the grapes. This is the central area of the DOP "Primitivo di Manduria"

Soil: Loam, finely textured and rich in iron oxides that give the topsoil the distinctive red hue. Calcareous subsoil (limestone) with few emerging rocks

Harvest: Mid-September

Vinification: Grapes are hand-harvested in advanced status of ripening. Destemming and crushing followed by cold soak maceration at 8°C for about 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C

Ageing: Malolactic fermentation in stainless steel tanks and then in French and American oak barrels for 12 months

Tasting notes: Intense ruby red colour; wide and complex bouquet, fruity with prune and cherry jam aroma, hints of tobacco. Full-bodied wine, well-balanced, soft and rich in elegant tannins; long finish with notes of cocoa, coffee and vanilla

Best served with: Savoury first courses, red meats and game

Serving temperature: 18°C



WINE SHARING BEAUTY