

SanGaetano Primitivo di Manduria DOP



Origin

Country	Italy
Wine Region	Puglia, Primitivo di Manduria DOP
Winery	Cantine Due Palme

Technical Data

Grape Varieties	Primitivo di Manduria
Type	Dry red wine
Bottle Sizes Available	750 ml, 1.5 l
Closure	Technical cork

Vinification	Primitivo di Manduria is produced from a very careful selection of early-picked grapes harvested by hand into cases. Fermentation follows at controlled temperature.
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Ageing	The wine is aged for 6 months in American oak barriques to both soften and enhance the tannins followed by a period of maturation in bottle.
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Description

In Brief	This is long regarded as one of the most important and popular Apulian red wines both in Italy and abroad.
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Tasting notes	A deep ruby red colour with intense violet highlights. The bouquet is characterized by the balance of each of the elements being both elegant and soft. In the mouth it has excellent weight with soft and rich tannins and a finish redolent of vanilla and chocolate. Serve at 16-18°C.
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Food Pairing	Excellent with red meats, heavy sauces, ripe cheeses or simply as a meditation wine in front of the fireplace.
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Notes

