

SanGaetano Primitivo di Manduria DOP Riserva



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
Closure	Technical cork

Vinification	The grapes are hand-picked late in the harvest and gently pressed. Maceration on the skins lasts for 14 days.
--------------	---

Ageing	In American oak barriques for 9 months then in bottle for several more months.
--------	--

Description

In Brief	This premium Primitivo di Manduria DOP Riserva showcases the best quality of the Primitivo variety after ageing.
----------	--

Tasting notes	Intense cardinal red colour with violet highlights. Wide and complex on the nose, with a prune and cherry jam aroma, notes of tobacco, vanilla and chocolate. Warm and smooth on the palate, dramatically complex with a return of almond and walnut notes in the finish.
---------------	---

Food Pairing	Excellent with red meats, heavy sauces, ripe cheeses or simply as a meditation wine in front of the fireplace.
--------------	--

Notes

