PRIMITIVO DI MANDURIA DOC



DRY RED WINE

2019

An important mediterranean red wine. This wine is a symbol of our wine cellar in Torricella, in Puglia. It was born from vineyards using sapling cutivating methods. After a period of aging in barriques it reaches its full maturity.

Serving Temperature: 18°-20 °C

Characteristics: Ruby red colour, with garnet reflections. Inviting bouqet of ripe and warm fruits. It has a smooth taste, a round, persistent flavour.

Food Matches: Recommended with rich dishes based on red meat. Remarkable with aged cheeses, that are characterized by robust flavour. The Primitivo di Manduria DOC has an elegant soul, it is perfect for sharing with friends around a table.

97 /100 Luca Maroni