

PRIMITIVO DI MANDURIA DOC RISERVA



AGED RED WINE

2015

One of the most important native vines in Apulia and greatly appreciated for its strong, concentrated grapes, meaning its quality and longevity are more than comparable to the great reds of Piedmont, Veneto and Tuscany.



Abv
14,5%



Serving Temperature
18°-20 °C

Characteristics

Deep red in colour with garnet hues; a rich bouquet with notes of ripe fruits; a warm, full-bodied flavour with a mellow, velvety and long-lasting aftertaste.



Food Matches

Recommended with roasted or braised red meats, mature and spicy cheeses. Particularly ideal as a meditation wine.

Awards

94 Points Sam Kim Wine Orbit

Pleasantness Index : 98 /100 Luca Maroni

The expert's opinion:

“Absolutely in a class of its own; the best Italian red of the year. A majestic fruity consistency that is stupendously harmonious to the senses, and with an aroma that has no faults or deficiencies. A masterpiece of wine growing and wine making that celebrates with its appealing hints of minty blackberry jam the natural expertise and techniques of his winemaker. Congratulations!”