

PRIMITIVO DI MANDURIA DOC RISERVA



2018 AGED RED WINE

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 with the great reds of Piedmont, Veneto and Tuscany. It is obtained from very old Primitivo bush vines trained according to the “ad alberello” (gobelet) system and with lower yields. Vinified and aged in the Torricella winery for at least 24 months, 9 of which in barriques to obtain the “Riserva” denomination.



Abv 14,5%



Serving Temperature 18°- 20 °C

- **Characteristics**

Deep red in colour with hints of garnet; a rich bouquet notes of ripe fruits; a warm, full-bodied flavour with a rotund, velvety aftertaste.



- **Food Matches**

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

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 making, that celebrates with its appealing hints of minty blackberry jam, the natural expertise and techniques of this winemaker. Congratulations!”

Pleasantness Index : 98 /100

Luca Maroni

Prizes and awards:

*Berliner Wein Trophy 2021: **Gold medal***