

I QUATTRO CONTI



PRIMITIVO DI MANDURIA

DOP Primitivo di Manduria

GRAPE VARIETALS

Primitivo

PRODUCTION PROCESS

Stems removal and soft pressing.

Maceration at 22°C for 8 days.

Fermentation at controlled temperature in stainless steel tanks.

AGING POTENTIAL

2 and more years depending on the vintage

TASTING NOTES

Colour

Intense ruby red, with violet hues

Bouquet

Aroma of ripe fruit, jam and spices

Taste

Velvety and elegant with long lasting finish

SERVICE TEMPERATURE

16-18 °C

PAIRINGS

I Quattro Conti Primitivo di Manduria is appreciated with risotto, grilled meat and aged cheese.