

# GIUNONICO

## Primitivo di Manduria Riserva

Primitivo di Manduria is one of the most important appellations in Southern Italy. This ancient, native grape from Puglia is able to produce its best wines within the area of Manduria, a small town in the province of Taranto; its pronounced aromas of black fruits, full body and velvety tannins helped Primitivo di Manduria to build up a worldwide recognised reputation.

**GRAPE VARIETY:** Primitivo

**APPELLATION:** Primitivo di Manduria Riserva PDO

**PRODUCTION AREA:** province of Taranto, south-western Puglia

**TRAINING SYSTEM:** 70 year-old bush vines, spur pruned

**SOIL:** sandy

**PLANT DENSITY AND YIELD:** 4500 plants per hectare and 1 kg of grapes per plant

**HARVEST:** manual harvest using small baskets is carried out in the early hours of dawn to avoid the high temperatures of the summer

**VINIFICATION:** destemmed and crushed grapes follow a maceration on the skins that last 12-15 days, to improve extraction of aromatic and tannic components; follows fermentation at 25 °C for 8-10 days.

**AGEING:** 20 months in 5000 liters oak casks, 4 months in stainless steel vessels and 3 months in bottle

**ALCOHOL:** 15%

**CALORIES:** 105 kcal / 100 ml

**TASTING NOTES:** Ruby red color with garnet tinges. Pronounced aromas of blackberry and black cherry, followed by secondary and tertiary aromas of vanilla, tobacco and leather, consequences of its long oak ageing. Complex structure, round and full bodied, with velvety and elegant tannins and a lingering aftertaste of mature black fruit and spices.

**SERVICE:** decant and serve at 18 °C

**GASTRONOMIC COMBINATIONS:** red meats and game, mature cheeses; tasty main courses, grilled and spicy mushrooms.

