

# NOTTE ROSSA

## Technical sheet

### Primitivo di Manduria DOP Riserva



**Wine type** Red

**Appellation** Primitivo di Manduria DOP Riserva

**Grape** Primitivo

#### Production area

Salento, Puglia. The soil is mainly red with a fine texture and a generally calcareous underground with few emerging rocks. The well-known redness of these soils is due to the presence of iron oxides. The climate is characterised by high temperatures all year round, very little rainfall and a wide temperature range between night and day

**Vine Training** Old Alberello (bush vines), 5000 vines per Ha

**Harvest** Second half of September

#### Vinification and ageing

Grapes are hand-harvested in advanced status of ripening. Destemming and crushing followed by cold-soak maceration. Thermo-controlled maceration and alcoholic fermentation for about 10 days at 24-26°C.

Malolactic fermentation in stainless steel tanks and then in French and American oak barrels for 18 months

#### Tasting notes

Intense ruby red colour, wide and complex to the nose; fruity, with a prune and cherry jam aroma, with notes of tobacco, slightly spicy. A full-bodied wine, soft and rich in fine tannins, with notes of cocoa, coffee and vanilla in the end

**Best served with** Red meat, game, savory first courses

**Serving temperature** 18°C