



NOTTE ROSSA

Technical sheet

Primitivo di Manduria DOP

Wine type Red

Appellation Primitivo di Manduria DOP

Grape Primitivo

Production area

Salento, Puglia. Vines are grown at an altitude of around 100 m above sea level with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam)

Vine Training Espalier, 5000 vines per Ha

Harvest Mid-September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French and American oak barrels for 5 – 6 months

Tasting notes

Ruby red, enriched with violet reflections, generous perfume, which recalls ripe cherries and plums, with pleasant notes of cocoa and vanilla. This wine has a velvety texture, softened by the warmth of the Primitivo, and ends with notes of persistent sweetness

Best served with

Ideal to pair with meat dishes: pasta with meat ragu, rich timbales, legume soups with bacon, lamb, sausages, roast beef; excellent with aged cheese

Serving temperature 16-18°C