

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. De-stemming 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

Ideal to pair with rich meat dishes: aubergine parmigiana, pasta with meat sauces, rich timbales, legume soups with bacon, lamb, sausages, roast beef, grilled steaks; excellent with pecorino cheese

Serving temperature 18°C