SAN MORO

manduria

Primitivo IGT

Varietal: Primitivo 100%
Vineyard age: 15-25 years old
Training system: "alberello" (bush vine) and espallier
Harvest time: early September
Avarage yield per hectare: 90 quintals (9.000 kilograms)
Vinification: thermo-controlled alcoholic fermentation at 25°C (77° F), maceration for 1 week
Ageing: stainless steel
Alcohol content: 14% Vol.

TASTING NOTES
Color: ruby red with violet reflexes
Bouquet: intense and complex, with typical rich perfume of red pulp fruit (cherry, plum, blackberry)
Taste: dry, warm, soft, pleasantly tannic, persistent
Suggested pairing: pasta with tornato souce, pizza, meat, braised beefroast
Serving temperature: 16° - 18° C (60°- 64° F)