

VIGNETI DEL SALENTO

Vigne Vecchie Primitivo di Manduria 2011

Region	Puglia, Italy
Winemaker	Filippo Baccalaro
Grape Type	100% Primitivo
Production	10,000 cases
Alcohol	14%
Vinification	Hand harvested in small baskets. Maceration: 18 days with local yeasts. Thermo-controlled fermentation at 24-26°C. In French oak barrels for 12 Months.
Vineyards	Selected vineyards of Neviera and Casa Rossa, located in San Marzano district. The soil is mainly "terra rossa", with a fine texture and generally a calcareous underground with a few emerging rocks. The well-known redness of these soils is due to the presence of iron oxides. The climate is characterised by high temps all year round, little rainfall and a wide temp range between night and day, which has a positive influence on the quality of grapes. This is the "classical" central area of d.o.c. "Primitivo di Mandria"
Tasting Notes	Intense ruby red colour, wide and complex to the nose, fruity, with prunes, cherry jam aroma, with notes of tobacco, slightly spicy. Full-bodied wine, soft and rich in fine tannins, with notes of cocoa, coffee and vanilla in the end. Red meat, game, savory first courses.



González Byass
Desde 1855
Familia de Vino

USA

www.gonzalezbyassusa.com