



NARDELLI

Primitivo di Manduria



Production area:
Apulia, Salento and Murgia, 150-250 m above the sea level



Per hectare plants:
4500-6500



Land:
Sandy and clay-calcareous



Vinification:
Destemming of grapes and maceration at 4/5° C for 36 hours. Alcoholic fermentation at a controlled temperature and racking 6 days after the end of racking. Soft pressing of marcs.



Grape variety:
Primitivo di Manduria



Ageing:
After the fermentation, the wine is put in French durmast wooden barrels of medium toasting where the malolactic fermentation takes place and here the wine ages for 6 months. Then it is bottled and ages in the bottle for 4 months.



Age of vineyards:
15-40 Years



Cultivation system:
Espalier with spurred cordon pruning, Apulian alberello

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red with garnet-red hints



Fragrance:
Intense and persistent with harmonic spiced notes



Taste:
Soft and persistent with a long well balanced tannin



Wine pairing:
Bushmeat, baked and roasted meat, dry cheeses



Serving:
Serve at 18/20°C
Decant before serving

