

# PIETRASALATA

Primitivo di Manduria  
Denominazione di Origine Controllata



MILLE  
NOVE  
CENTO  
DIECI

SUPERIOR

## Grape varieties & production area:

100% Primitivo cultivated in 15-25 year old vineyards with native alberello-trained vines in the locality of Manduria, Puglia, on fertile limestone-clay soils. The vineyards produce an average yield of circa 90 ql.

## Tasting notes:

Deep ruby red in color with garnet highlights. The nose is intense and complex, offering hints of ripe fruit such as cherry and blackberry combined with delicate notes of toastiness and vanilla on the finish. On the palate, it is warm, soft and persistent. A balanced and harmonious wine with a pleasant sensation of acidity.

## Harvest & production technique:

The grapes are harvested in early September and taken immediately to the winery. Destemming is followed by fermentation and maceration at a controlled temperature (approx. 25°C) for circa 10 days to favor the extraction of color and aromas. After malolactic fermentation, the wine is transferred to large barrels where it rests for at least 6 months and then it is successively bottled to complete its refinement.

## Food Pairings:

Ideal with elaborate meat dishes, such as roasts, braised meat and fillet steak with green pepper. Ideal also with medium mature cheeses.

## Serving Temperature:

Serve at 16°/18° C.