

PRIMITIVO DI MANDURIA 'MAGNIFICO ROSSO FUOCO'

VEGAN

Puglia, Italy

Magnifico

Method & Production

The vineyards for this Primitivo are very close to the little town of Manduria in Puglia. They are south-facing and enjoy a very hot, mediterranean climate. The primitivo grapes are grown on bush vines, ripen early and are handpicked in early September. Fermentation is carefully controlled using a submerged cap system in order to extract delicate tannins and varietal fruit characteristics. Maceration lasts for 12-15 days at controlled temperatures not exceeding 28 ° C. Alcoholic fermentation and malolactic fermentation in stainless steel. Maturation on the lees for 3 months prior to release.

Tasting Notes

This Primitivo di Manduria is an intense purple color which tends towards garnet with age. Inky and full-bodied, with great tannic, alcoholic and acidic structure balanced by luscious, fresh dark fruits, this is a gorgeous wine which is incredibly moreish and boasts a long, satisfying finish.

Food Matching

Great wine for roasted and grilled meats and ideal with game dishes. Alo pairs beautifully with mature, hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GP0822	Primitivo di Manduria 'Magnifico Rosso Fuoco'	Primitivo	2022	14.5%	Cork	6x0.75lt	No	No	Yes	No