



CORTI SALENTINE

## Primitivo di Manduria DOC

GRAPE: 100% Primitivo

HARVEST: The harvest takes place in the **early hours of the morning**, to avoid excessive heat and retain the typical characteristics of the fruit.

VINIFICATION: After de-stemming and crushing, **fermentation** takes place in stainless steel at a controlled temperature of 25 °C for 8-10 days. **Maceration on the skins** lasts 15-18 days, optimising the extraction of aromas, tannins and anthocyanins.

AGEING: **3 months in American oak barriques and 6 months in stainless steel.**

TASTING NOTES: A **ruby red colour** with elegant flecks of garnet. An **intense bouquet** of dark berries, mainly blackberries, but also sour cherries and mulberries, drifting into notes of liquorice and coffee. A **decisive palate**, with velvety and enveloping tannins. Wild berries and spice persist on the finish.

TO SERVE: It is recommended to serve at 14-16°C in order to enjoy the wine at its best.

FOOD PAIRINGS: Primitivo di Manduria DOC is a **full-bodied wine**, excellent with fine meats such as tagliata di manzo (grilled sliced beef).

