

# IMPERO

## PRIMITIVO DI MANDURIA DOP



### GRAPE VARIETY

100% Primitivo.

### PRODUCTION AREA

Sava (Ta).

### TRAINING SYSTEM

Spurred cordon.

### HARVEST

Early September. Hand harvest.

### VINIFICATION

After being destemmed and crushed, the must is macerated with skin contact for 12-15 days during which délestage is employed on a daily basis. Fermentation is carried out at 23-24° C.

### AGEING

3 months in stainless-steel tanks, 3 months in american oak barriques.

### TASTING NOTES

Deep red colour; complex bouquet with notes of spices; well-balanced, with a long-lasting taste.

### FOOD PAIRING

Ideal with red meat, game or pasta dishes.

### SERVICE TEMPERATURE

18° C.

