

ANGIOINO

PRIMITIVO DI MANDURIA DOP



GRAPE VARIETY

100% Primitivo.

PRODUCTION AREA

Sava (Ta).

TRAINING SYSTEM

Bush vine (alberello) 5,000 vines per hectare.

HARVEST

Second half of September. Hand harvest.

VINIFICATION

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

AGEING

6 months in stainless-steel tanks , 6 months in american oak barriques.

TASTING NOTES

Intense ruby red with purple reflections; complex bouquet with notes of spices; well-balanced, with a long-lasting taste.

FOOD PAIRING

Aged ripe cheese, smoked and spicy salami. Intensely flavored red meat dishes; savoury first courses. Ideal as a meditation wine.

SERVICE TEMPERATURE

18° C.

