

CANTINA SAVA

Campo V

Primitivo di Manduria

DOC

Bottle capacity: ml 750

Grape variety: Primitivo di Manduria 100%

Vinification: collection of slightly overripe grapes, de-stemming and crushing, maceration at controlled temperature for 10-12 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in American and French oak barriques for the next 12 months.

Sensory features: ruby red with purple at the edge, intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy. The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. Persistent wine, will continue to evolve for the next 10 years.

Best served with: The great cuisine from Apulia with its meat dishes, excellent with game and mature cheese made with sheep milk.

Serving temperature: 18°C



FANTINI
GROUP
FARNESE