

CANTINA SAVA

Ritardatario

Primitivo di Manduria

DOP

Bottle Capacity: ml 750

Grape Variety: Primitivo di Manduria 100%

Vinification: de-stemming and crushing of the grapes, maceration at a controlled temperature for 8-10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for the next 6-8 months.

Sensory features: ruby red color with violet dark hints. Intense, complex, fruity aroma, with notes of small red fruits (cherries and blackberries). With velvety texture and soft, warm and quite tannic, with great taste-olfactory persistence.

Best served with: Excellent with robust pasta dishes and lamb and excellent with game with rich sauces, seasoned cheeses.

Temperature: 16-18°C



FANTINI
GROUP
FARNESE