BRUNILDE DI MENZIONE

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Brunilde di Menzione

Primitivo di Manduria DOC Riserva



Vinification

The Primitivo vines grow with the traditional “Alberello” cultivation method. The grapes are harvested manually at the end of August when the berries reach their optimum maturation status. After the harvest, fermentation takes place under a controlled temperature of 33°C for approx. 25 days to emphasize its structure and the aromas. Afterwards the wine is aged in oak barrique for at least 12 months.

Description

Intense red color with purple reflections and a bouquet of mature fruits and spicy notes. The ageing in barrique turns it into a well-structured and smooth wine.

Food Pairings

Perfect to pair to savory Apulia traditional dishes, roasted, grilled and stewed meat. To try also with extra fondant chocolate.

Primitivo	**Puglia**	**16-18 °C**	**Alcol: 15%** **Zuccheri: 15 g/l**