MASSO ANTICO

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Primitivo di Manduria DOC



Vinification

A special product obtained exclusively from Primitivo variety. Grapes grown with the traditional “Alberello” cultivation method, 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 about 4 months.

Description

Intense ruby red colour with a bouquet of mature fruits and spicy notes. In the mouth is delicate, well balanced and harmonic.

Food Pairings

Perfect with game and grilled meat.

Primitivo	**Puglia**	**16–18 °C**	**Alcol: 14%** **Zuccheri: 12 g/l**