

IL TEO

Primitivo di Manduria

DOP

Bottle capacity: ml 750.

Grape variety: Primitivo di Manduria.

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 tabacco, slightly spicy. The spice 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 Puglia with its meat dishes, excellent with game and mature cheese made with sheep milk.

Serving temperature: 18°C .

Alcohol content: 14%.

