SELEZIONE
LUIGI GUARINI

Primitivo di Manduria DOC

Still Red Wine

This wine is excellent with first courses with meat sauces, roasted meat, feathered and furred game, aged cheeses, typical dishes from Apulia.



Primitivo / DOC Manduria:

ORIGIN: Puglia, in the province of Taranto

GRAPE VARIETY: 100% Primitivo di Manduria

SOIL: Clayey with calcareous marl

GRAPE CULTIVATION: Traditional bush-trained vines

HARVEST: Handpicked

VINIFICATION: Crushing and destemming, with long maceration of the grapes and fermentation at a controlled temperature of 25°C with selected yeasts.

AGING: Large oak barrels for at least 6 months, followed by 6-8 months in stainless steel tanks. During aging, the wine is micro-oxygenated and undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 14.5%vol

COLOUR: Deep ruby red with garnet hues

NOSE: Intense, with prominent notes of walnut, almond, and pine nut, combined with spicy hints of black pepper, cloves, cumin, and dill.

TASTE: Full complexity, balanced structure with noble tannins that express the wine's unique characteristics, offering a warm and harmonious flavor.

INTERNATIONAL PAIRINGS: Lamb stew and beans – Egypt, Grilled Angus – Argentina

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: Dante Alighieri once said, "a thirsty land, where the sun turns into wine," expressing the uniqueness of Puglia, a region where beneath the red soil lies a layer of clay mixed with limestone and tufa rock. The vine roots dig deep into the earth in search of cool rock to rejuvenate, while the sun twists the vines and the wind gently caresses them.