



*Welcome to Puglia.*

## **A-MANO PRIMITIVO**

**PUGLIA**

INDICAZIONE GEOGRAFICA TIPICA



**Grapes:** 100% Primitivo.

**Vineyards site:** Between Lizzano, Manduria, and Sava, average vine age between 20 and 40 years.

**Vinification:** Upon arrival at the winery, the ripe grapes are immediately cooled and pressed. Fermentation proceeds at low temperatures for several weeks. After pressing, the wine rests throughout the winter in cement tanks, then ages in the bottle for at least 6 months.

**Winemaker's Notes:** Ruby red, clear and intense. Aroma of raspberries and blackberries with hints of rose petals, aromatic herbs, oregano, and pepper. Flavor: Elegant, interesting, complex.

**Food pairings:** Pasta with savory sauces, an excellent pizza, cheeseburgers, grilled vegetables, semi-mature cheeses.

**Serving temperature:** 15° – 16° C

**Alcohol:** 13%

*Mark Venezia*