



Welcome to Puglia.

A-MANO PRIMITIVO ROSATO

PUGLIA
INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Primitivo.

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

Vinification: The must remains in contact with the skins for only a few minutes, and is then kept at 7°C throughout fermentation to preserve the aromas of fresh fruit. The wine ages for 3 months in stainless steel tanks and at least 3 months in bottle.

Winemaker's Notes: Delicate and captivating pink color. Intense and complex aroma with blackberry, strawberry, and orange blossom. Light, fresh, and delicate flavor with a pleasant savory finish.

Food pairings: Excellent as an aperitif, it pairs well with spicy cuisine, Apulian meatballs, a great pizza, a spaghetti dinner with friends, or a hearty, well-stuffed sandwich.

Serving temperature: 10-12°C

Alcohol: 13%

Mark Celozio