



Name: ACINORÈ

Wine type: Red

Grape: Primitivo

Appellation: Primitivo di Manduria DOP

Alcohol: 15%

Vine training: 50 year-old “ad alberello” vines

Soil: Medium clayey mixture

Harvest: First 10 days of September

Vinification: The harvest is completely done by hand. The grapes are destemmed and punched down. The maceration lasts for 15 days, followed by the fermentation at a controlled temperature of 24-26°C

Ageing: in French oak barriques for 6 months, then for a minimum of 3 months in the bottle

Colour: intense ruby red

Nose: Complex, rich fruity and spicy notes

Taste: Dense, soft, with a smooth tannic finish

Best served with: robust dishes, it is particularly suitable as a meditation wine too