



Name: AREALE

Wine type: Red

Grape: Primitivo

Appellation: Primitivo di Manduria DOP

Alcohol: 14,5%

Vine training: Guyot

Soil: Clayey calcareous of average fertility

Harvest: First 10 days of September

Vinification: very ripe grapes are harvested by hand. Maceration is conducted with indigenous yeast selected in the vineyard. Fermentation takes place at a controlled temperature of 24-26 °C

Ageing: three months in french oak barriques

Colour: ruby red with garnet nuances

Nose: elegant notes of plums and cherries enriched by pleasant hints of tobacco and spices

Taste: full bodied with noble tannins, persistent and rounded

Best served with: heavy and complex meals particularly based on red meat and game