

PRIMITIVO DI MANDURIA
DOP Macchia

CANTINE
Lizzano

Wine category: Denominazione di Origine
Protetta (Ho.Re.Ca. Line).

Colour: red.

Wine varieties: Primitivo.

Growing systems: spalliera, guyot.

Wines per ha: 5.000.

Average vineyard age: about 30 years old.

Altitude: 40 mt amsl.

Soil: medium texture sandy and clay "Raciddu".

Production area: Lizzano, Faggiano.

Harvest period: second week of september.

Harvest method: hand harvest.

Vinification: thermo-controlled maceration
for about 7-10 days, alcoholic fermentation.

Maturation in big barrel of french oak
for 5-6 months, stainless steel tanks.

Alcohol content: 14,50° vol.

Tasting notes: ruby red colour, enriched
with garnet reflections, a generous perfume,
which recalls ripe plums and black cherry,
dried fruits, with soft notes of vanilla.

This wine has a velvety texture, softened
by the warmth of the primitivo grape
and ends with notes of persistent sweetness.

Best served with: excellent with savoury
first courses, lamb and game with rich sauces,
hard cheese.

Serving temperature: 16-18°C.



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