

PRIMITIVO DI MANDURIA
D.O.P Manonera

CANTINE
Lizzano

Wine category: Denominazione
di Origine Protetta.

Colour: red.

Wine varieties: primitivo.

Growing systems: alberello.

Average vineyard age: about 50 years old.

Altitude: 40 mt amsl.

Soil: medium texture sandy and clay "Raciddu".

Production area: land of Lizzano and Faggiano.

Harvest period: second half of september.

Harvest: light drying of grapes still on the plant,
hand harvested in plastic crate.

Vinification: destemming, soft grape crushing,
maceration in tank stainless steel
at thermo-controlled temperature (22-26°C).

About 10-15 days ,with selected
autochthonous yeasts.

Maturation: about 6 months in oak french burrels
and 4-6 months in tonneau.

Alcohol content: 15.50 vol.

Tasting notes: intense ruby red colour, wide
and complex to the nose, fruity, with a prune
and cherry jam aroma, with notes of clove,
slightly spicy. A full-bodied wine, soft and rich
in fine tannins, with notes of cocoa
and vanilla in the end.

Best served with: red meat, game,
savoury first courses. Meditation wine.

Serving temperature: about 16-18°C.



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