

CALECARA

PRIMITIVO DI MANDURIA D.O.P.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Manduria DOP
Production area:	Manduria, Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol.

Colour: Ruby red with garnet highlights.

Fragrance: Intense bouquet of black berry fruits with notes of liquorice and coffee.

Taste: Strong taste, with velvety, enveloping tannins. Persistent finish of jam and spices.

Pairing: It perfectly pairs with cuts, grilled meats and pasta with important sauces.

VINIFICATION:

The harvest is carried out with cool temperatures that preserve the typicality of the vine. After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 25°C for 8-10 days. Maceration on the skins lasts 15-18 days to optimise the delicate extraction of tannins and anthocyanins. 3 months in American oak barriques and 6 months in steel.

