

# FELLINE PRIMITIVO DI MANDURIA DOP 2018



## WINE INTRODUCTION

The Cru Fellingine Primitivo di Manduria DOP is grown in the ferric, red soils common throughout the area considered to be the home of Primitivo. The thin layer of ferric-oxide rich topsoil covers the calcareous bedrock. This Cru Primitivo is a classic Primitivo di Manduria, and displays some of the traditional and peculiar characteristics for which it is famous: it is full of ripe red fruits yet it is light on the palate with soft pomegranate tannins.

## WINEMAKING NOTE

After harvesting in early September, the grapes are destemmed and crushed and the wine fermented and macerated at a temperature of 25-27°C. The new wine is then aged in French oak for 6 months.

## APPEARANCE, AROMA AND TASTING NOTE

This is a balanced, velvety and smooth wine, with fruity characteristics such as ripe cherry, red berries, ripe, soft fruits, as well as hints of Mediterranean herbs. This is balanced by soft, pomegranate tannins, and is light on the palate. This intensely red-coloured wine displays some of the classic hallmarks of a Primitivo di Manduria. It is best served alongside roast meats.

## WINE INFORMATION

Country:	Italy
Region:	Puglia
Wine Type:	Red Wine
Producer:	Felline
Wine Name:	Primitivo di Manduria DOP
Vintage:	2018
Principle Grape (%):	Primitivo Di Manduria (100)
Closure:	Cork
Winemaker Name:	Gregory Perrucci
ABV (%):	14.00%
Acid (g/L):	5.70
pH:	3.55
Bottle Size:	75cl
Case/Pack Size:	6x75cl