

Diciassette by Cantine Erario

TYPE	Full and round red
VINTAGE	2018
VOLUME	75 cL
ALC. CONTENT	17 %

Wine profile



Tips to enjoy

FOOD PAIRING
Ideal to pair with heavy meat sauces, pork stews and grilled meats

SERVING TEMPERATURE
16 °C open a few hours before drinking

AGING POTENTIAL
10 - 12 years

Tasting notes

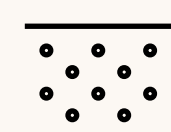
NOSE Aromas of blackberry jam and blueberries with notes of cacao and licorice

MOUTH Full-bodied, round wine. Complex and smooth

Vineyard and vinification



GRAPE VARIETIES
Primitivo di Manduria



TERROIR
Mix of limestone & clay



TERRAIN AND ELEVATION
Plains 90m



LOCATION
Manduria, Taranto, Puglia

VINEYARD
The grapes are grown on 70 year old Alberello plants and after a strict selection manually harvested.

VINIFICATION
Slow fermentation at a strictly controlled temperature around 20 degrees

MATURATION
Maturation in stainless steel tanks during 12 months, followed by a minimum of 12 months on the bottle

