

Primitivo di Manduria Dolce Naturale by Cantine Erario

TYPE	Red dessert wine
VINTAGE	2017
VOLUME	75 cL
ALC. CONTENT	14 %

Wine profile



Tips to enjoy

FOOD PAIRING
Ideal to pair with chocolate desserts or matured cheese. Can also be enjoyed on its own

SERVING TEMPERATURE
18 °C

AGING POTENTIAL
10 years

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 50 year old Alberello plants and manually harvested

VINIFICATION
Slow fermentation at a strictly controlled temperature to obtain the right amount of residual sugar. The fermentation is stopped by cooling at the right moment.

MATURATION
Maturation in stainless steel tanks during 12 months, followed by a minimum of 6 months on the bottle



Tasting notes

NOSE Aroma of overripe fruit with scents of sour cherries, blackberries and plums. Followed by tertiary scents of chocolate, tobacco and spices

MOUTH Full-bodied with a warm, smooth, sweet and satisfying mouthfeel. Very long finish