Primitivo di Manduria Dolce Naturale by Cantine Erario

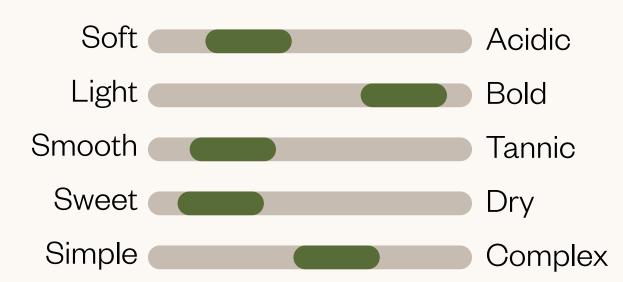
TYPE Red dessert wine

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 risidual suger. 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





