



Passo Del Cardinale

Primitivo di Manduria DOC

Primitivo, emerging quality wine, is the jewel of the town of Manduria, where the most important thing, among small and big manufacturers, is quality.

The Primitivo wine is not to be drunk as a simple glass of water or as a normal table wine, but it should be tasted, held in the mouth a few seconds to allow the palate to break the bouquet and taste the aromas, and at the same time, to satisfy the olfactory and taste organs.

PRODUCTION AREA

Between Manduria and Sava, near Taranto.

GRAPE VARIETY

Primitivo.

VINEYARDS

“Bush vines” typical from Puglia.

VINIFICATION

The harvest is at dawn. Fermentation at controlled temperature at 25° C for 8-10 days.

AGING

3 months in American oak barrels and 6 months in stainless steel.

ALCOHOL

Alcohol 14%

TASTING NOTES: Deep red color; intense bouquet, pleasantly spicy; an important final structure with a persistent and balanced taste.

Oxygenate and serve at 65 ° F.

WINE PAIRING

Pasta dishes with sauces, red meats and game.