

# Ritardatario

Primitivo di Manduria DOP

CANTINA SAVA



**Variety:** Primitivo 100%

**Color:** Red

**Production Area:** Salento, Puglia.

**Vineyards:** The Primitivo vine is averagely vigorous and matures early, giving low-medium yields. Our grapes grows in the vast territory of Manduria on red and clay soil.

**Vinification:** De-stemming and crushing of the grapes, maceration at a controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks. Refining in used American and French oak barriques for the next 6-8 months.

**Sensory Features:** Ruby red color with violet dark hints . Intense, complex, fruity aroma, with notes of small red fruits (cherries and blackberries). Velvety and soft texture, warm and quite tannic, with great taste-olfactory persistence.

**Best served with:** Excellent with savory pasta dishes, lamb, game with rich sauces, seasoned cheeses.

**Winemakers:** Danilo Gizzi and Massimo Tripaldi

**Serving Temperature:** 16-18°C.



**Awards:**

- Berliner Wine Trophy 2019 **Gold Medal**
- Mundus Vini 2019 **Silver Medal**