

# Primitivo di Manduria DOC



MARILÙ



## Wine type

Red

## Appellation

Primitivo  
di Manduria DOC

## Grape

Primitivo

## Vintage

2024

## Alcohol content

14,5% vol.

## Vine training

Counter-espalier

## Harvest

Last decade of August  
/ first decade of  
September

## Fermentation

Alcoholic, for 7-11 days  
at a temperature  
between 22 and 26°C  
in steel tanks.  
Malolactic fermentation  
completed.

## Aging

Minimum 12 months  
in steel, 1-2 months in  
bottle

## Characteristics

Intense and dense  
ruby red with violet  
reflections. Its aromatic  
complexity emerges  
immediately: jammy  
plums and cherries  
are accompanied by  
spicy and earthy notes.  
The taste is rich, the  
tannin enveloping, and  
the pleasant warmth  
sensation is persistent.

## Recommended pairing

Appreciated for its  
intensity on all fronts,  
it proves to be an  
excellent choice both to  
accompany platters of  
cured meats and hard  
cheeses or game-based  
dishes, and on its own,  
as a meditation wine.

## Serving temperature

16/18°C