



Cantina Sava

Primitivo di Manduria

“Ritardatario”



Varietal: 100% Primitivo

Elevation: 90 mt

Practice:

Dry Extract: gr/l

Appellation: DOC Manduria

Soil: Clayish

Alcohol %: 14.5

Acidity: gr/l

Age of Vine: 15 – 20 yrs

ph:



Tasting Notes: 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. Long and persistence.

Aging: American and French oak barriques for 6 - 8 months

Winemaking: De -stemming and crushing of the grapes, maceration at a controlled temperature for 8 -10 days with regular pumping overs . Draining off and malolactic fermentation in stainless -steel tanks .

Food Pairing: It goes particularly well with first courses based on tasty sauces like pasta with ragù, meat ravioli, red meat (roasts, grilled meat, and game) and seasoned cheeses.

Accolades

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