

ATTANASIO



Primitivo di Manduria d.o.p.

Attanasio 2010 Dry Wine

Alcohol: 15,50% by Vol.

Grape varieties: primitivo 100%

Production area: Manduria, Salento, Puglia

Climate and soil: hot and often dry,
marshy origin

Training system: "alberello", bush-vine

Yield per hectare: 4 tonnes in average

First year of production: 2000

First year of vines production: 1966

Harvest period: mid-September

Harvesting system: in boxes, 100% by hand

Aging: inox-tanks for 11 months, then
barriques for 15 months (20% new, 40%
three years old, four years old, 40% barriques
five years old)

Goes well with: pasta dishes, roasted meats
and strong cheeses

Serving temperature: 16 - 18° C

Bottle capacity: 0,750 l.

Tasting Notes: Deep ruby red color, red jam, raspberries, blueberry, anise, sweet spices nose. The body is full and tasty with soft tannins and alcohol which create a good balance, the elegance is surprising. Very long finish with sweet cherries notes. After 12 months of aging in oak barrels, the wine reaches one of the most complex and sophisticated olfactory compositions while maintaining the taste of indigenous grapes. It goes very well with rich dishes and mature cheeses.