

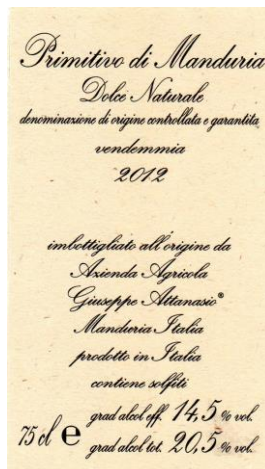
ATTANASIO

Primitivo di Manduria d.o.c.g. 14,5% by vol.
Dolce Naturale Late harvest 2012



TECHNICAL SPECIFICATION

TOTAL ALCOHOL: 20,5% by Vol.
GRAPE VARIETIES: primitivo 100%
PRODUCTION AREA: Manduria,
Salento, Puglia
CLIMATE AND SOIL: hot and often
dry, marshy origin
TRAINING SYSTEM: bush-vine
YIELD PER HECTARE: 3.5 tonnes
FIRST YEAR OF PRODUCTION: 2000
FIRST YEAR OF VINES
PRODUCTION: 1966
HARVEST PERIOD: mid-September
HARVESTING SYSTEM: by hand
AGING: inox-tanks for 24 months
GOES WELL WITH: chocolate, blue
and strong cheeses
SERVING TEMPERATURE: 15° - 17°
BOTTLE CAPACITY: 0,750 l.
NUMBER BOTTLES: 2,000



Deep and dense red garnet colour. The nose is elegant and rich, with full, warm and enveloping notes of dried figs, licorice and cherry jam. In the mouth, this wine is well done, honey and kaki predominate. Enveloping taste with powerful tannins, warm and persistent.

The final is elegant, revolves around the bitter flavors. The late harvest of grapes, made on September 15th, allows a generous natural drying of the grapes exclusively on the plant, the result is a sensational dessert wine.