

ATTANASIO

Primitivo di Manduria d.o.c. 15,50% by Vol. Dolce Naturale 2007 Passito (Raisin Wine)

Total alcohol: 19,50% 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: 1.5 tonnes in average
First year of production: 2000
First year of vines production: about 1925
Harvest period: early in September
Withering period: about 14 days
Harvesting system: in boxes, 100% by hand
Aging: inox-tanks for 24 months
Goes well with: chocolate, almond pastries and blue cheeses
Serving temperature: 15° - 17° C
Bottle capacity: 0,500 l.
Number bottles: 2,000

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This wine is obtained only during particularly dry seasons, when withering period is prolonged till the first days of October. According to family tradition, bunches of grapes were used to be cut and let drying on a bed of dried grass prepared at the foot of the vineyard stump in order to exploit the hot soil during the night and obtaining an extremely sweet wine which was served in the past only on very special feasts and occasions together with typical almond pastries. Now, the withering happens in an dehumidified and airy room where the grapes stay in some little and opened boxes for about 14 days. Then the vinification happens at the beginning of October. Withering allows dehydration of grape berries, giving wine strong hints of ripe red fruit. This wine is deep and strong, with an intense bouquet, varying

from plums in alcohol to black cherry flavour. The colour is an extremely concentrated ruby, showing remarkable viscosity. Full-bodied and rounded, revealing an enveloping softness characterized by well-balanced acidity and perfectly ripe tannins. Pleasant and intense



fulltaste, notes of cherry jam and plums in alcohol, as well as spicy dark china. In the end a range of unforgettable taste-olfactory emotions. It's a very special and unique wine that leads to reflection and expresses the close union between nature and wise hands of the peasants.