

PASSO DEL CARDINALE

Primitivo di Manduria

Primitivo grapes ripen very early, which explains its name. Interestingly, just 20 days after the harvest, Primitivo vines produce new grapes, traditionally called "second harvest"; these younger bunches are used by the winemaker to increase the freshness and acidity of these bold wines, given as a result a perfectly well-balanced red wine.

GRAPE VARIETY: Primitivo

APPELLATION: Primitivo di Manduria PDO

PRODUCTION AREA: province of Taranto, southeast Puglia

TRAINING SYSTEM: 40 years-old traditional puglian bush vine

SOIL: sandy

PLANT DENSITY AND YIELD: from 4000 to 4500 plants per hectare, with yields of about 0.75 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, avoiding high temperatures to preserve freshness and aromaticity

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. A maceration on the skins follows, during 15-18 days, to improve the delicate extraction of tannins and flavors

AGEING: 3 months in American oak barrels and 6 months in stainless-steel tanks

ALCOHOL: 14%

CALORIES: 98 kcal / 100 ml

TASTING NOTES: deep ruby colour; pronounced bouquet of black berries, mainly cassis and blackcurrant, with notes of licorice and coconut; full-bodied and balanced, with velvety tannins and a perfect acidity; lingering finish of forest fruits and spices jam.

SERVICE: 18 °C

FOOD PAIRING: well-seasoned main courses based on red sauces, meat and roasts; aged cheeses with intense flavors, forest mushrooms and game.

