



FRANCESCA MARA

PRIMITIVO DI MANDURIA DOC

GRAPES: 100% Primitivo.
VINEYARD ALTITUDE: 185 meters above sea level.
VINEYARD AGE: 52 years.
PLANT DENSITY: 5200 plants per hectare.
PLANT SYSTEM: "alberello".

HARVEST SEASON: from 25th September.
MAX. PRODUCTION PER HECTARE: kg. 6.000.
VINIFICATION: thermoconditioning of the fermentation process with red skins at temperatures below 20° C.
AGEING: 12 months in French Allier wooden barrels.
BOTTLE: 0,750 l. with natural cork.
ALCOHOL-CONTENT: 14% Vol.
CLASSIFICATION: still red wine.

COLOUR: ruby red, intense garnet reflections.
BOUQUET: intense, complex, a ripe berry (cherry, raspberry, blackberry) and plum aroma with vanilla and balsamic hints.
TASTE: dry, warm, soft, tannic and persistent, rounded out by a toasted aftertaste.
SERVING TEMPERATURE: 16 - 18 °C.
SUGGESTED USES: suitable to accompany roasted and braised red meats and cold meats.

Product in Italy



www.francesca-mara.com
francesca@francescamara.it

