



FRANCESCA MARA

## PRIMITIVO DI MANDURIA DOC

**GRAPES:** 100% Primitivo.

**VINEYARD ALTITUDE:** 185 m above sea level.

**VINEYARD AGES:** 52 years.

**PLANT DENSITY:** 5200 plants per hectare.

**PLANT SYSTEM:** "alberello".

**HARVEST SEASON:** from 25<sup>th</sup> September.

**MAX. PRODUCTION PER HECTARE:** Kg. 6.000.

**VINIFICATION:** thermo-conditioning 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.



**Produced in Italy**

[www.francesca-mara.com](http://www.francesca-mara.com)

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