



Bravo Wine Imports

PUGLIA – *Azienda Conte Di Campiano*

Primitivo Di Manduri DOC



TYPE OF WINE: Still red wine

MAIN GRAPES: Primitivo

VINIFICATION: Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for at least 6 months before bottling.

COLOUR: Intense ruby red with garnet hints

BOUQUET: The fragrance is very intense and reminiscent of red fruits jam, blackcurrant and cherry marmalade. Ethereal notes of cacao, liquorice and vanilla.

TASTE: In the mouth warm, round and smooth, with fruity notes, soft tannins and an ethereal after taste.

FOOD PAIRING: Perfect with cold cuts appetizer, vegetable soup, red meat and cheeses. Has a sustained body, which can be combined to complex red meats dishes too.

SERVING SUGGESTION: Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

ALCOHOL CONTENT: 14.5%

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