



# Produttori Di Manduria, Aka Charme Rosato Spumante Brut, IGT, Puglia, Italy, '2024`

Product code: `6729

## PRODUCER PROFILE

In the heel of Italy, Manduria is considered the birthplace of the native Primitivo grape and was officially recognised as such in the 1970s when a DOC was created for the region.

Produttori di Manduria had been making wines for 40 years by then, unashamedly proud of their deep affection for Primitivo. As well as making high-quality examples of Puglia's most famous vinous export, this leading producer is well-versed in producing fascinating whites from Fiano and Verdeca. But it is with the poetically titled Elegia that the extraordinary levels of quality come to light. Made from old bush vines up to 50 years old, it is notable for its intense dark berry fruit with wonderful balsamic end notes and excellent balance.

## VITICULTURE

Sourced from 100% Primitivo vines aged 20–40 years, this fruit is grown using the traditional espalier training system to optimise sunlight exposure and ripening consistency. Harvested at the end of August, the vineyard delivers an average yield of 120 quintals per hectare (12,000 kg), ensuring both concentration and freshness in the resulting wine.

## WINEMAKING

After gentle pressing, the must undergoes primary fermentation off the skins under precise thermodynamic control at 13–15°C (55–59°F). The wine then matures on fine lees in stainless steel until the end of October, developing texture and aromatic depth. It is subsequently transferred to an autoclave for secondary fermentation and extended lees refinement, completing a total of around 140 days to achieve its elegant sparkle and refined profile.

## TASTINGNOTE

An intense and brilliant pink sparkling wine, defined by its fine, elegant perlage and crafted to captivate from the first glance. On the nose, it delivers vibrant intensity with notes of small red fruits, delicate rose petals, and subtle hints of bread crust and yeast, creating a refined and inviting bouquet. On the palate, its lively effervescence and excellent acidity bring remarkable freshness, while its softness and balanced structure make it beautifully harmonious and unmistakably fragrant—an effortlessly appealing choice for consumers seeking elegance with a modern, uplifting character.

## FOOD MATCHING

Perfect with scampi, red prawns, amberjack carpaccio, and tuna sashimi, and superb alongside aubergine parmigiana.



## TECHNICAL DETAILS

**Varieties:**  
Others 100%

### Features

**ABV:** 12.5%

**Closure:** Natural cork

**Colour:** Rose

### Oak Ageing

No oak ageing

**Style:** Other sparkling wine

**Case Size:** 6 x 75cl

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