



Produttori Di Manduria, Aka, IGT, Puglia, Italy, 2023

Producer Profile

In the heel of Italy, Manduria is considered the birth place of the native Primitivo grape, and was officially recognised as such in the 1970s when a DOC was created for the region. However 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, the co-operative 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 creates a wine of intense dark berry fruit with wonderful balsamic end notes and excellent balance.

Viticulture

Produced from grapes harvested from 20 to 40 year old espalier trained vines. Harvested at the end of August, the average yield per hectare is 90 quintals.

Winemaking

To extract colour and phenolics, the juice is left in contact with the skins for 8 to 12 hours at 18° C before ageing in stainless steel.

Tasting Note

Deep coral pink in colour. Clean and attractive on the nose which is packed full of ripe cherries, pomegranate, red apple, and wild strawberry and raspberry. Fresh and juicy on the palates with crunchy cherry fruit and a hint of salinity.

Food Matching

The sweet fruit flavours are a great pair with curries and spicy barbeque dishes.



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Product code: 3747

Technical Details

Varieties:

Primitivo 100%



ABV: 13%

Closure: Synthetic cork

Colour: Rose

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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