



Produttori Di Manduria, Alice, IGT, Puglia, Italy, 2024

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, 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 creates a wine of intense dark berry fruit with wonderful balsamic end notes and excellent balance.

VITICULTURE

This rare variety of native grape is picked from 15- to 20-year-old espalier trained vines at the end of August, yielding around 100 quintals (10,000 kg) per hectare.

WINEMAKING

Fermentation off skins under controlled temperature (15°C), then quick aging in stainless steel tank before bottling.

TASTING NOTE

Delicious aromas of hawthorn and acacia at nose, cedar and yellow grapefruit, alongside mineral and saline notes. Blossomy note lingering on the finish. Fresh and savoury on the palate with citrus aftertaste. Good persistence.

FOOD MATCHING

Caprese salad, baked seabass with lemon potatoes, seabream carpaccio, golden deep-fried anchovies.



CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO.10308/2013

Product code: 3745

TECHNICAL DETAILS

Varieties:

Verdeca 100%

Features:

Vegetarian

Vegan

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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