

Product code: 3749

PRODUTTORI DI MANDURIA, ELEGIA, DOC, PUGLIA, ITALY, 2017



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

This riserva level wine is produced from grapes harvested from 35 to 50 year old alberello (bush vine) and espallier trained vines. Harvested in mid September, the average yield per hectare is 60 quintals.

Winemaking

A temperature controlled fermentation at 25° C and maceration for 2 weeks before 12 months of aging in French Allier oak barriques.

Tasting Note

A bright ruby red colour with garnet nuances, this is intense and complex. Aromas of ripe raspberry and blackberry as well as plum jam, with clean spicy, vanilla and balsamic notes. Dry, warm, soft, tannic, persistent and rounded out by the toasted notes.

Food Matching

This riserva pairs well with richer foods, red meat and game.

Technical Details

Varieties:

Primitivo 100%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French Allier
Barriques

% wine oaked: 100

% new oak: 30