



# Produttori Di Manduria, Lirica, DOC, Puglia, Italy, 2022

## 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

The Primitivo vines average 15 to 25 years old and are trained in the native alberello (bush vine) system and espallier. Harvested in early September the average yield is approximately 90 quintals per hectare.

## WINEMAKING

Winemaking is carried out at a temperature of 25° C, macerating for a week, before ageing for a minimum of 6 months in big Slavonian oak casks.

## TASTING NOTE

Medium ruby red colour with a pure nose of ripe dark fruits, cherry, plum and sweet spices like ginger and aniseed supported with discreet oak. The palate is round and textured with a well balanced freshness, ending with a long and broad spicy finish.

## FOOD MATCHING

A food-flexible wine, but pairs well with roast red meats, grills, pasta with ragu sauce.



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

Product code: 3748

## TECHNICAL DETAILS

### Varieties:

Primitivo 100%

**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 6 Months

**Type:** Big old Slavonian oak casks.

**% wine oaked:** 100

**% new oak:** None

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