



# Produttori Di Manduria, Zin, 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

Picked from 20 year old espalier trained vines at the end of August / early-September, the vines yield around 90 quintals per hectare.

## WINEMAKING

Temperature controlled fermentation at 18° C and aged in stainless steel vats.

## TASTING NOTE

Bright straw yellow colour. There's intensity on the nose in aromas of peach, melon, herbs and pine, which translate to the ripe, medium-bodied palate. Warm and soft, zesty acidity on the palate accompanied by a nice freshness. Pleasant floral note that persists on the finish.

## FOOD MATCHING

Fish and shellfish, it also goes well with chicken, pork and veal.



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

Product code: 3746

## TECHNICAL DETAILS

### Varieties:

Fiano 85%  
Fiano Minutolo 15%

### 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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