

Product code: 2767

## TENUTE RUBINO, PRIMITIVO DI MANDURIA, DOC PUGLIA, ITALY, 2019



### Producer Profile

Tommaso Rubino, a firm believer in Salento's potential, acquired in the 1980's four separate estates to demonstrate the diversity of the region.

Jaddico, Marmorelle, Uggio and Punta Aquila stretch from the Adriatic coast to the hinterland of Brindisi. Tommaso's goal was to show Salento wine at its very best and through the diverse range that his family now offer, made from local varieties like the fascinating Susamaniello and more well known ones such as Primitivo, they are well on their way.

### Viticulture

The Manduria vineyard is located 100m above sea level and consists of clay soils. Planted in 1970, they train the vines "albarello pugliese", at around 400 vines per hectare. Total yields are in the region of 6 tons.

### Winemaking

Fermentation is in steel tanks, with a 15 day controlled temperature maceration followed by malolactic fermentation. Aged for 5 months in 40hl French wood.

### Tasting Note

Dark garnet red with violet reflections. The bouquet is elegant with complex notes of black cherries and plums in brandy, blackcurrant and blackberry jam, hints of chocolate, juniper, nutmeg, liquorice, cinnamon and ink. A classy and harmonious wine, intense with a long finish, the result of strong and fragrant fruit, powerful acidity and incomparable fine tannins.

### Food Matching

Best with Italian dishes such as Tajarin piemontesi in sausage sauce, gnocchi in lamb sauce or pennette in boar sauce.

### Technical Details

#### Varieties:

Primitivo 100%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

Time: 5 Months

Type: 40 HI French oak tank.

% wine oaked: 100

% new oak: None