

APOLLONIO[®]



Vineyards: Apulia, Manduria

Wine name/Appellation: MANI DEL SUD PRIMITIVO DI MANDURIA

Training system: old bush vines. Trunks are kept short: 40-60 cm high. Few buds (6-8), in order to ensure high-quality yields.

Climate: Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers. Cold season is short and mild. The Adriatic is rainier than the Ionian coast where North African winds blow more frequently.

Region: mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks.

Grape varieties: Primitivo 100%

Harvest: hand picking, after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to facilitate the concentration of sugar and extractive substances.

Winemaking: traditional temperature-controlled fermentation of must in large Slavonian oak vats for 30-45 days.

Ageing: 6 months in American oak barriques, 6 months in large barrels, 6 months in bottles.

Colour: intense ruby red.

Tasting Notes: deep ruby red color, intense aromas of black cherry and wild strawberry jam, elegant spicy licorice notes. Palate: round, of good structure, with tannins present but balanced and a pleasant return of the fruity notes in spirit already perceived by smell.

Alcohol: 15%

Food pairing: grilled meats, game, aromatic salami, seasoned cheeses.

Serving temperature: 18 °C

Recommended glass: a large bowl-shaped glass with an inward-curved rim: the wine can fully breathe, and the glass can be held better in hands. It will help the temperature rise gradually, and aid in the release of its complex fragrances.

Storage period: many years, if the wine is stored out of light in suitable cellars at a constant temperature of 10-14 °C, with 60-70% humidity levels, and in a horizontal position so as to keep corks moist and elastic.

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