

Giunonico



Primitivo di Manduria DOC

PRODUCTION AREA

Sava, in the province of Taranto.

WINE DENOMINATION DOC

Manduria Riserva.

GRAPES

Primitivo.

VINIFICATION

The grapes are harvested manually in late August, early in the morning. Fermentation takes place at a controlled temperature of 55° F for 8-10 days. The macerations with the skins lasts 12-15 days.

AGING

20 months in 5000 liters oak cask, 4 months in stainless steel tanks, 3 months in bottle prior to release.

ALCOHOL

Alcohol 15%

TASTING NOTES

Garnet Red in color, with purple tinges, Giunonico has a wide and intense scent, with hints of blackberry and morello cherry. On the palate is full-bodied and ripe, with long lasting finish. Suggested with red meats and game.

Oxygenate and serve at 65 ° F.