



“Mamma Teresa”

Primitivo di Manduria D.O.C.

Area of production : Sava and neighbouring areas

Grape Variety : Primitivo 100%

Trainig System : Alberello with 4.000 vinestocks per hectare

Yield in grape per hectare : 40/50 q

Harvest :At the end of September

Grape harvest: Manual

Vinification: Traditional methods

Yeast: Native yeast

Alcohol : 17% Tot. 20 % vol

Refining : Vetrified cement cisterns

Production method

This wine is made only in special and rare vintages. After a period of withering on the vine, grapes are vinified with traditional methods through a fermentation at controlled temperature (24/26 ° C). Then wine is stored in underground containers where it mellows and refines.

As wine mellows it is stabilized and bottled at a low temperature, not to alter its natural characteristics.

