

Surani
Masseria in Manduria

COSTAROSSA

PRIMITIVO DI MANDURIA

Denominazione di Origine Controllata



Geographic Area: Region of Apulia, Southern Italy, from the province of Taranto.

Soil: Property vineyards located around the village of Manduria, in south- western Apulia. Soil made up of limestone and clay.

Grape Variety: Primitivo 100%.

Winemaking: The red Primitivo grapes are over-ripened on the vines before being harvested. Then they are immediately pressed at controlled temperature of 25-28° for around 20 days, with daily “remontages” to extract more tannins and antocians. Malolactic fermentation follows in barrique. After decantation the wine ages in barriques for 12 months. After bottling it is allowed to age for further 4 months.

Style: A wine with a deep ruby red colour; a warm nose that reveals intense aromas of red fruit and spicy notes; full bodied, warm and rounded, with soft, velvety tannins.

Food Pairings: Ideal for tasty pasta, grilled meats and seasoned cheeses. Serve at 18°C.

Alcohol 14 % vol