



Dionysos Primitivo di Manduria Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA

Dedicated to the Greek god of wine, it is full-bodied and harmonious and represents one of the most outstanding wines being produced in Puglia today.

TASTING NOTE

Deep ruby red in color with purple shades, it has a bouquet rich in black fruits such as blueberries, black cherries and plums, as well as attractive spicy notes of pepper, chocolate and sweet cinnamon. On the palate it is complex and full-bodied, but with elegant, velvety tannins; the finish is tangy and very long.

GRAPES

Primitivo of Manduria 100%

ORIGIN

From the ancient vineyards of Masseria Surani, in the Salento Region. The vines are Guyot-trained and organically grown; the soils are limestone-based and are rich in iron. Yields are naturally very low, and harvesting is by hand.



VINIFICATION and MATURATION

Fermentation for 15-18 days at 25°-28°C; punching down of the cap 3 times a day until the end of the alcoholic fermentation. Maturation for 15-18 months in large oak casks and barriques, followed by 6 months' bottle-aging.

ALCOHOL

15% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Its substantial body makes it perfect for accompanying very highly flavored and spicy dishes, such as pasta with meat sauce, meatballs in tomato sauce, red meats or pork, and very mature cheeses.

BOTTLE SIZE

750 ml

www.masseriasurani.it



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