

VANITÁ

Vanità

Primitivo di Manduria DOP



Awards



VARIETY: Primitivo di Manduria



COLOR: Red



PRODUCTION AREA: Sava and Manduria, Puglia



VINEYARDS: Our grapes are located between Sava and Manduria, in the heart of the production area of Primitivo di Manduria. The warmth of the sun and the proximity to the Ionian Sea are the most important factors for the production of Primitivo. This land gives life to the typical bush vines, “albarello” of over 30 years old which give to the wine a unique aromatic characteristic.



VINIFICATION: collection of slightly overripe grapes, destemming and crushing, maceration at controlled temperature for 10-12 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks.

Refining in American and French oak barriques for the next 7-8 months.



SENSORY FEATURES: ruby red with purple at the edge, intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy. The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. Persistent wine, will continue to evolve for the next 10 years.



BEST SERVED WITH: The great cuisine from Apulia with its meat dishes, excellent with game and mature cheese made with sheep milk.



WINEMAKER: Danilo Gizzi



SERVING TEMPERATURE: 18°C



AWARDS:

- Mundus Vini 2021: *Gold Medal*
- Concours International de Lyon 2022: *Gold Medal*