

VARVAGLIONE

DAL 1921

PAPALE

PRIMITIVO DI MANDURIA D.O.P.

The Primitivo grapes are harvested from the estate's oldest vineyards located close to the Ionian Sea in the heart of DOP area. 'Di Origine Protetta' translates to "Protected Designation of Origin" referencing quality wines, produced in a specified region. The grapes are hand harvested from carefully selected old vines – between 40-80 years old – grown on sapling-based vineyards with low yield, but high quality, grapes.

Area of Production: Manduria, South of Taranto, Puglia

Varietal: Primitivo di Manduria

Alcohol: 14%

Wine Notes: Its color is intense, ruby red with beautiful violet hues. The rich aromas reference fruit jam, black currant, blackberries, cherries, cocoa and licorice. Its taste is round and soft, with a long-lasting aromatic finish.

Wine Making Techniques: Vinification by maceration with controlled temperature at 26°-28°C. After malolactic fermentation, refinement takes place in French tonneaux and American barriques for at least 10 months.

Recommended Pairings: Red meats, salumi and game.

Reviews:

- 90 pts - Wine Enthusiast - 2017 vintage
- 91 pts - Jamessuckling.com - 2017 vintage
- 90 pts - Wine Advocate - 2016 vintage
- 90 pts - JamesSuckling.com - 2016 vintage
- 95 pts - BTI - 2015 vintage
- 91 pts - BTI - 2014 vintage

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