

# MAESTRO

ITALIANO



## PRIMITIVO DI MANDURIA

This great and renown DOC represents the essence of Apulia. Hand-made and overmatured grape harvesting, soft pressing and controlled fermentation, partial refinement in wood.

<b>Grapes:</b>	Primitivo
<b>Denomination:</b>	Primitivo di Manduria DOC, Puglia Region
<b>Alcohol:</b>	14%
<b>Serving temperature:</b>	16°-18°
<b>Colour:</b>	Intense garnet red
<b>Bouquet:</b>	Wide and complex, with fruity notes of currants and plum jam and light spicy hints of cocoa, vanilla and tobacco.
<b>Taste:</b>	Full and round with soft and sweet tannins and notes of red berries, spices and coffee
<b>Serving suggestions:</b>	Great with red meats, roast, game and savoury cheeses

---

**Bottle 0,75l:** 6 Bott. Baros  
**Bottle weight:** 1,7 kg  
**Cases per pallet:** 76 (4 strati/layers)  
**Case weight:** 10,3 Kg  
**Pallet:** 80x120x144,5  
**Bottle ean code:** 8008900009187  
**Case ean code:** 8008900009194