



MIREA

Primitivo di Manduria

DENOMINAZIONE DI ORIGINE PROTETTA

GRAPES:
100% Primitivo

VINYARD AREA:

The Primitivo grapes are carefully selected and completely hand-picked from very low-yielding and carefully selected alberello vines on our Estate, located in the Comune of Maruggio, in Puglia, Southern Italy.

PLANT TRAINING AND YIELD

The vines are trained in the "Alberello Pugliese" system. Average yield is less than 600 gr per plant. The plants are an average of 60 years old.

HARVEST AND APPASSIMENTO:

Late harvest in mid-September, when the grapes are over-ripe and have begun a natural APPASSIMENTO on the plant.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place in stainless steel tanks at a controlled temperature of 23-25°C for 8-10 days. Frequent remontage and delestage are carried out during the fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGING:

Following malolactic fermentation, the wine is racked and is placed in first and second passage French oak barriques for 10 months. After bottling the wine is left to cellar age for a further 6 months before release.

ALCOHOL:

17,5 %

PRODUCTION:

The wine is only produced in the best vintages. 10,000 bottles have been produced of the 2017 vintage.

WINEMAKER'S NOTES:

Deep ink-red in color, it displays aromas of dried fruit, exotic spices, white pepper and dark chocolate, sandalwood and figs. The mouth feel is big and intense, yet round, rich, warm and extremely well-balanced. It displays complex and mouth-filling layers of soft, elegant tannins, with hints of vanilla, prunes, raisins, coffee and honey. The finish is very long, persistent and full, with a hint of sweetness from the oak aging. It shows best when enjoyed on its own as a "meditation wine".

