



## CANTINA IONIS

### PRIMITIVO DI MANDURIA

#### D.O.C.

**PRODUCING COUNTRY:** Italy | Puglia  
Manduria, Sava, Carosino  
Land: rocky – calcareous, very productive

**SYSTEM OF CULTIVATION:** Salping of puglia

#### VINIFICATION:

Grapes are destemmed, gently pressed qualified and carried on to tanks where they are fermentated with controlled temperature, periodic analysis and the greatest cleanliness allowed to obtain a high quality product witout alteration risks.

**SUGGESTING:** Serving temperature 18° – 20° C

#### ORGANOLEPTIC CHARACTERISTICS:

A vivid red ruby colored wine that is intricate and with a well decided scent. Its bouquet presents a sweet vanilla flavor, combined with the peculiar scent of fruit jam, plum and morello. It results in a character wine to the palate, potent but very balanced, with very good persistence.

**FOOD PAIRING:** It is perfectly served with main courses like ragout sauc with pasta, roast red meatt, game,





ripening cheese and strongly flavoured dishes. It also well matches pork product and cheese.

**ALCHOL CONTENT:** 14%

