



TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



GHENOS

Primitivo di Manduria DOC

Warmth and elegance are the hallmarks of Torrevento's Primitivo di Manduria. All the sunshine of Puglia enclosed in the glass.

TASTING NOTES

The color is an intense and impenetrable ruby red, with violet reflections. On the nose, the bouquet is full and persistent and typified by hints of black berries with slightly spicy overtones. It is full-bodied and densely textured on the palate, finishing in a full, decisive mouthfeel dominated by ripe red fruits.

GRAPE VARIETIES

Primitivo

VINEYARDS

Puglia – in the Primitivo di Manduria DOC appellation

ALTITUDE

50 m a.s.l.

SOIL

Clayey, medium textured

VINE TRAINING

Puglian Alberello (bush training)

VINES/HA

6000

GRAPE YIELD KG/HA

7000 kg

HARVEST PERIOD

Middle ten days of September

WINEMAKING

Fermentation with maceration

AGING

10 months in steel – 6 months in barriques

ALCOHOL CONTENT

14% vol.