Dunico Primitivo di Manduria, Manduria DOP 2018

IFL0042018

Agricola Felline

— Puglia, Italy

This rich and complex Primitivo di Manduria is at the top of Felline's portfolio - intense and expressive.



Production

Sourced from low-yielding Primitivo vines that grow in sandy soils near to sand dunes. The harvest here typically takes place a little earlier - towards the end of August. After vinification the wine ages from 9-12 months in French barriques.

Tasting note

Vibrant aromas of black cherry with hints of balsamic and clove. The palate is rich and complex with layers of dark fruits, fig, supple tannins and bright acidity leading to a long finish.

Food Match

Can be paired with rich meat dishes and spicy foods.

ABV:
16.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Manduria DOP

Grape Varieties:
Primitivo 100%

Suitable for:
Vegan