

MATANÉ



Primitivo di Manduria "Il Matané" DOC 2017

Grapes:	100% Primitivo
Region:	Puglia
Vineyards:	The vineyards lie on different plots within the area of Manduria (province of Taranto), in the Southernmost part of the region
Exposure:	Southeast
Altitude:	328 feet above sea level
Soil:	Medium Clayey terrain
Vine Training:	Bush-trained
Vine Age:	40-45 years old
Time of Harvest:	Aug. 25-Sept. 10
Vine Density:	809 vines per acre
Vine Yield:	5-7 lbs per vine
Total Production:	6,000 bottles
Vinification Process:	Temperature-controlled maceration, followed by drawing off and soft-pressing at the end of fermentation.
Aging Process:	The wine is subsequently fine-tuned in French oak barriques for four months
Alcohol Content:	14.00%
Tasting Notes:	Garnet color, the nose is typical of the area and reminds of ripe fruit with some secondary notes given by the oak aging. On the palate, the wine has very good concentration with ripe fruit flavors and a nice medium-length finish.
Winemaker:	Teo D'Apolito & Empson Family
Cellaring:	Up to 5 years
Bottled:	Late Summer
Closure:	Cork
Food/Menu Pairing:	This wine pairs well on its own or with strong cheeses, gmae dishes, and savory beef dishes