

TRIUSCO 2017

PRIMITIVO DI MANDURIA D.O.C.



Primitivo di Manduria DOC is the most famous appellation for Primitivo grape varietal. Triusco balances the extreme fruit concentration and aromas intensity with a fresh acidity and a good tannic structure.

Purplish and impenetrable red colour with an intense bouquet of black berries jams and cacao, on the palate is smooth with a long and persistent finish.

VARIETIES: 100% Primitivo

PRODUCTION AREA: Primitivo di Manduria DOC

VINEYARDS: Old head-trained vineyards planted on calcareous clay soils at altitudes of 40-50 mt Average yield is 50-60 quintals per hectare

WINEMAKING: Harvest period: last week of August. The wine is fermented in steel then macerated about 10 days, with frequent pump-overs

AGEING: 8-9 months in glass-lined concrete vats to maintain the fruit and varietal character intact. After blending of the wines, a few more months in the same vats leads to perfect integration and further 6 months of bottle ageing deliver a complex but vibrant Primitivo

TASTING NOTES: Very deep violet colour; intense bouquet of blackberry and raspberry with spicy hints of toasted almonds; full, warm, and smooth on the palate, with nuances of dried plums, chocolate, and jam

RECOMMENDED WITH: Very full-flavoured dishes, such as game, roasts, and aged cheeses, which will match Triusco's distinctive complexity. Serve at cool room temperature

CELLARING: If perfectly stored, Triusco can age 5-6 years

ANALYTICAL DATA: Alcohol: 14,50%; Total acidity: 5.95 g/l; pH: 3.55; Residual sugar: 8,00 g/l; Total SO₂: 90 mg/l