Uone

Primitivo di Manduria

DOC

Primitivo	Apulia	16-18 °C	Alcohol: 14 % Vol.



Vinification

A unique product made exclusively from Primitivo grapes, hand-harvested towards the end of August. The vines are cultivated using the traditional alberello (head-trained) method until they reach optimal ripeness. After harvest, fermentation occurs at a controlled temperature of 33°C for 25 days to enhance its structure and aromas. The wine is aged in oak barrels for approximately 4 months.

Characteristics

A ruby red wine with a bouquet of ripe fruit and spicy notes. Delicate and balanced.

Food Pairings

Excellent when paired with grilled meats and game.