

GIUSEPPE ATTANASIO



Primitivo DOP

PRIMITIVO DI MANDURIA DOP

GRAPES

Primitivo (100%)

GROWING AREA

Manduria, Taranto, Apulia

ALTITUDE

70 metres a.s.l.

SOIL

Calcareous-clay with the presence of silt and a subsoil of fractured tufaceous limestone rock.

TRAINING SYSTEM

Alberello

VINIFICATION

Fermentation in temperature-controlled stainless steel tanks with skin maceration.

AGING

11 months in stainless steel and 15 months in barriques (20% new, 40% 3–4 years old, 40% 50 years old).

ALCOHOL

16 % by Vol.

Dosi Distribution Wine