



DUNICO
Primitivo di Manduria
Denominazione di Origine Protetta

TECHNICAL DATA

Alcohol content: 16%

Grape variety: Primitivo 100%

Characteristics of the soil: entirely sand, resting on layers of friable tufaceous rock, with excellent drainage

Harvesting period: end of September

Ageing: from 9 to 12 months in French oak

ORGANOLEPTIC CHARACTERISTICS

Colour: red with violet reflections

Bouquet: berries, black cherry, balsamic notes, almond

Taste: concentration and aromatic complexity, given by the proximity of the vineyards to the sea and the sandy composition of the soil, full, elegant, long aftertaste

Suggestions: spicy cheeses, meat dishes, game

Serving temperature: 16/18° C