

# VIGNETI DEL SALENTO

## VIGNE VECCHIE GOLD SERIES Primitivo di Manduria DOP



ORIGIN	San Marzano Salento, Puglia, almost 100 meters above sea level.
GRAPES	Primitivo 100%
RESIDUAL SUGAR	9 g/l
ALCOHOL	14%
VINIFICATION	Collection of slightly overripe grapes, de-stemming and crushing, maceration at controlled temperature for 10-12 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. .
MATURATION	Refining in American and French oak barriques for the next 12 months.
COLOUR	Ruby red with purple at the edge.
FRAGRANCE	Intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy.
TASTE	The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. This will continue to evolve for the next 10 years.
SERVE WITH	The perfect accompaniment with meat dishes, excellent with game and mature cheese made with sheep milk.
SERVING TEMP	18°C
ACCOLADES	2015 Mundus Vini Silver [2013 vintage] 2015 Selections Mondiales des Vins Canada GOLD [2012 vintage] 2015 Spiegelau International Wine Competition GOLD Medal [ 2012 vintage] 2015 Japan Wine Challenge GOLD [2012 vintage] 2015 International Wine Contest Bucharest GOLD [2015 vintage]  New Zealand International Wine Show judges write: <i>“Decadent and powerful with opulent red and black fruit, Hints of rose petal, chocolate, spicy oak and a firm rich finish. A superb dinner party wine.”</i>
ORDER CODE	LQFAR22 / 6 per carton



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