

IL TESORO

PRIMITIVO DI MANDURIA DOP

Intense red with deep purple hints.

Winemaking: maceration at controlled temperature of 26°-28°C.

After malolactic fermentation, aged in French barrels and American barriques for at least 14 months.

On the nose, intense aromas of red fruit jam and nuts.

On the palate, rich and round.

Perfect with red meat, game and aged cheese.

Alcohol: 15,00% vol.

Volume: 750ml

