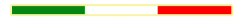




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## PRIMITIVO DI MANDURIA PRIMODUCA DOC



RED

Appellation : D.O.C.



Grapes Variety : Primitivo 100%



Alcohol Vol. : 14 %



Bottle size : 750 ml

Region : **Apulia**

Production zone: Puglia – Salento

Ground nature: Carseic ca careous origin, rich in iron and a uminium sesquiossids (typical Salento red soils) wich give warmthness to the round.

Vinificazione: The musted grapes undergo to a very long maceration (15–20 days). Fermentation occurs in temperature controlled tanks (28–30) and purposely selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation. Matured in oak casks for 12 Months

Colour: red with garnets shades.

Aroma: light and characteristic.

Flavour: full-bodied and velvety.

Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.

Tasting temperature: 18 – 20° C.



  
**VINICOLA**  
MEDITERRANEA



Near San Pietro Vernotico, a village in Salento, one finds the Vinicola Mediterranea winery. Never has a name been more suitable for a winery that exploits the best qualities and characteristics of the Mediterranean ecosystem. This is a zone that has a natural gift for cultivating vines, thanks to a warm sun and a sea breeze coming from the Adriatic sea, factors which create an ideal climate for wine-making.

The winery was founded in 1997 by Giuseppe Marangio and Vito Epifani, both already expert in wine-making but for the first time determined to create their own business. Initially the production was exclusively loose wine which was though appreciated and marketed in all of Italy. Their vine varieties are numerous, **Negroamaro** is the most common then there are **Malvasia di Brindisi**, **Primitivo** and others (**Montepulciano**, **Cabernet**, **Sangiovese** and **Chardonnay**), that have attained the same quality as the indigenous varieties.

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