

# ClaSSicO

Fine Wines & Spirit  
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# Cantina Sava

## Primitivo di Manduria

### “Ritardatario”



**Varietal:** 100% Primitivo

**Practice:**

**Appellation:** DOC Manduria

**Alcohol %:** 14.5

**Age of Vine:** 15 – 20 yrs

**Elevation:** 90 mt

**Dry Extract:** gr/l

**Soil:** Clayish

**Acidity:** gr/l

**ph:**

**Tasting Notes:** Ruby red color with violet dark hints. Intense, complex, fruity aroma, with notes of small red fruits (cherries and blackberries) . Velvety and soft texture, warm and quite tannic, with great taste. Long and persistence.

**Aging:** American and French oak barriques for 6 - 8 months

**Winemaking:** De -stemming and crushing of the grapes, maceration at a controlled temperature for 8 -10 days with regular pumping overs . Draining off and malolactic fermentation in stainless -steel tanks .

**Food Pairing:** It goes particularly well with first courses based on tasty sauces like pasta with ragù, meat ravioli, red meat (roasts, grilled meat, and game) and seasoned cheeses.

## Accolades



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