



Vespa

Il Rosso dei Vespa

Primitivo di Manduria



Varietal: 100% Primitivo

Elevation: 90 mt

Practice:

Dry Extract: gr/l

Appellation: DOC Manduria

Soil: Clayish

Alcohol %: 14.5

Acidity: gr/l

Age of Vine: 15 – 20 yrs

ph:

Tasting Notes: Although there's plenty of the expected richness here, brambleberries, mulberries and newly picked spices make for some good freshness. Full-bodied with some good definition to the tannins and refreshing acidity.

Aging: 6 months in Never and Troncais Barriques

Winemaking: Skin maceration for 15 days with several punch downs – Salasso . Followed by a 10% Malolactic Fermentation in stainless steel.

Food Pairing : Perfect for fish starters and light meat dishes.

Accolades

2016 **91** pts James Suckling



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