

PALOMBARA DOC PRIMITIVO DI MANDURIA



CLASSIFICATION Red · DOC
GRAPE VARIETY Primitivo
ALCOHOL LEVEL 14,5% vol.
ANALYSIS ph 3.68 – acidity 6.00 g/l
AREA OF CULTIVATION Manduria, Taranto
ALTITUDE 68 metres a.s.l.
TERRAIN medium mixed soils with stone
VINE TRAINING SYSTEMS Apulian alberello and cordon- trained, spur pruned
VINE DENSITY PER HECTARE 4.700
YIELDS PER HECTARE 75 quintals
HARVEST first 10 days of September
FERMENTATION in stainless steel
MACERATION 15 days at controlled temperatures between 22-24°C
MALOLACTIC FERMENTATION completed
AGEING in stainless steel tanks and 30% in french oak barrique
BOTTLE AGEING 6 months
ANNUAL PRODUCTION 36.000 bottles
SERVICE TEMPERATURE 18 °C
SUGGESTED GLASSWARE balloon glass for important reds

The rebellious eye is immediately distracted by the extremely colourful label, you're tempted to climb into it and explore the world inside. But the Nose is there, tapping impatiently, and the Eyes have to turn back to the glass. Dressed in a lovely deep red, reminiscent of black cherries. "Oh finally, it's our turn!", the nostrils snap. Delicate but enveloping spices, they gracefully unroll into a tableau vivant of violets, black cherries, red currants and thyme. The Palate is surprised and a little taken aback by the light crispiness of the wine. "It's a primitivo", the bright Eyes read out while still lost in the label's art, "it comes from a particular area, Tenuta Palombara". The taste buds are all a quiver, wanting to dive deep as well, down breathlessly into the liquid. They find a fresh juicy trail, a fine smoothness, a lively substance and at the end voilà the fruit returns and crashes into the cloaked waves of flavours.

BANQUETING COMPANIONS

Start enjoying yourselves, discovering with your friends this primitivo with some Apulian panzerotti, followed by a plate of cranu stumpato (grains from Brindisi) with tomatoes, basil and ricotta marzotica, followed by goat with lampasciones. While you prepare the dining table, tune into Al di là dell'amore (Beyond Love) by Brunori. Or browse the pages of Le cucine del mondo (Cuisines of the World) by Christian Boudan. Then lose yourselves in the magic atmosphere of Babette's Feast by Gabriel Axel.