

PRIMITIVO DI MANDURIA DOC 'VILLA SANTERA'

2022 | Red Wine



Case Size: 6


Very deep red in colour turning almost purplish. The nose reveals a rich perfume of plum, black cherry and spices like ginger and vanilla. On the palate it's full bodied, velvety and well balanced.

Vinification:

After a long maceration period and fermentation at temperatures of 20-22 degrees, the wine matures in oak barrels for at least 6 months.

Grape Varieties: Primitivo

Classification: DOC | **ABV:** 15% | **Closure:** Natural Cork

 Italy, Puglia

Leone de Castris

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