



Centofuochi

Primitivo di Manduria DOP

The élite-wine that comes from the hundred years old vineyard of Bagnolo. Garnet-red colour. Hints of ripe fruit, figs and chocolate, which go with the pleasant taste of spices and liquorice. Matured in barrique for 12 months.

Vine: Primitivo

Production Area: countryside of Manduria

Age of vineyards: over 70 years

Cultivation system: bush-trained

Stumps per hectare: 6000

Grape yield per hectare: 50 quintals

Yield in wine per quintal: 50%

Grape harvest: September

Wine ageing: barrique for 12 months

Alcoholic content: 15% Vol.

WINE PAIRINGS

It's perfect with lamb sauce, red meats and strong cheeses.