



**Production Area:**

our Primitivo Manduria comes from the prestigious area called “Feudi di Sava”. The growing system is the so called “alberello” (small vine) It is very ancient method of cultivation without irrigation.

**Grapes:**

it is made out of 100% Primitivo grapes. Wines are 30/50 years old and are planted with a concentration between 5000/6000 plant per hectar.

**Colour:**

deep ruby red with violet reflects turning garnet.

**Bouquet:**

the nose is spicy and deep.

**Taste:**

harmonious, full and velvety.

**Service:**

at room temperature opening the bottle at least 1 hour before serving. It can age a few years.

**Food Suggestions:**

ideal partner to tasty and spicy food and red meats.

# MUNDUS vini®

DER GROSSE INTERNATIONALE WEINPREIS



## Primitivo di Manduria DOC

Cantine Francesco Minini S.p.A.  
Verolanuova

Neustadt an der Weinstraße,  
im September 2013

  
Christoph Meininger, Geschäftsführung

  
Isabell Dörr, Verkostungsleitung

  
Prof. Dr. Ulrich Fischer, Vorstand

  
Michael Hornickel, Vorstand

  
Robert Joseph, Vorstand