

# TerrAnima

## TERRANIMA PRIMITIVO DI MANDURIA 2022

*Salento I.G.T.*

*Terranima Primitivo di Manduria DOC is the most famous appellation for Primitivo grape varietal. It balances the extreme fruit concentration and aromas intensity with a fresh acidity and a good tannic structure.*

*Purplish and impenetrable red colour with an intense bouquet of black berries jams and cacao, on the palate is smooth with a long and persistent finish.*

**VARIETIES:** 100% Primitivo

**PRODUCTION AREA:** Primitivo di Manduria DOC

**VINEYARDS:** Old head-trained vineyards planted on calcareous clay soils at altitudes of 40–50 mt. Average yield is 50–60 quintals per hectare.

**WINEMAKING:** Harvest period: last week of August. The wine is fermented in steel then macerated about 10 days, with frequent pump-overs.

**AGEING:** 8–9 months in glass-lined concrete vats to maintain the fruit and varietal character intact. After blending of the wines, a few more months in the same vats leads to perfect integration and further 6 months of bottle ageing deliver a complex but vibrant Primitivo.

**TASTING NOTES:** Very deep violet colour; intense bouquet of blackberry and raspberry with spicy hints of toasted almonds; full, warm, and smooth on the palate, with nuances of dried plums, chocolate, and jam.

**RECOMMENDED WITH:** Very full-flavoured dishes, such as game, roasts, and aged cheeses, which will match Terranima's distinctive complexity. Serve at cool room temperature.

**CELLARING:** If perfectly stored, Terranima Primitivo di Manduria can age 5–6 years.

**ANALYTICAL DATA:** Alcohol: 14,50%; Total acidity: 6.05 g/l; pH: 3.53; Residual sugar: 8,30 g/l; Total SO<sub>2</sub>: 92 mg/l

