



## Heracles Primitivo di Manduria

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Full-bodied and harmonious, Primitivo di Manduria represents one of the outstanding wines being produced in Puglia.*

### TASTING NOTE

A deep ruby red in color, it offers fascinating complexity on the nose: from floral scents of violets to rich fruity ones of black and sour cherries and strawberries, along with underlying balsamic notes, licorice and aromatic herbs. On the palate it is broad, full-bodied and fruity, and wins you over with its polished tannins and vibrant finish, sustained by an attractive fresh vein of acidity.

### GRAPES

Primitivo 100%

### ORIGIN

From the vineyards of Masseria Surani, in the Salento Region. The vines are Guyot-trained and organically grown; the soils are limestone-based and are rich in iron.



### VINIFICATION and MATURATION

12-15 days' temperature-controlled fermentation in stainless steel, with pumping over 3 times a day. 12 months' maturation in oak casks.

### ALCOHOL

13,5% vol.

### SERVING TEMPERATURE

16-18°C

### SERVING SUGGESTIONS

Ideal with grilled meats, roast lamb, mature cheeses and tasty soups containing pulses and spices.

### BOTTLE SIZE

750 ml

[www.masseriasurani.it](http://www.masseriasurani.it)



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