



TECHNICAL SHEET

PRODUCT: *Rubino Terramia Primitivo DOC Manduria*

Codice EAN: 8 007546 999708

VINE (cépage)

Primitivo in purity

ALCOHOL

14% by vol

ZONE OF GRAPES PRODUCTION

Jonic cost-line

LAND

Rocky – calcareus, very productive

MICROCLIMATE

Considerable influenced from Jonio Sea being very deep, moves a great amount of warm during winter and gets cooler summer days. It is the warmest zone of Salento but even less rainy. These climatic conditions encourage Salento's grapes to obtain a raising sugary concentration, therefore these wines are the Salento's most high alcoholic gradation.

SYSTEM OF CULTIVATION

Espalier

YLD BY HECTARE

80 – 90 quintals by hectare

SYSTEM OF HARVES

Manual

VINIFICATION

Grapes are destemmed, gently pressed qualified and carried on to tanks. These stainless stell tanks are endowed by a cooling-pocket that tracks must temperature. Controlled fermentation allows to obtain high quality production without any alteration risk that will be unsuccessful reflected on the organoleptics characteristic of the product.

REFINING

After the malo-lactic fermentation the “new wine” follows a lith refining in barriques harmonizing the fruits mellow aroma filling up with vanilla flavour and wood spicy aroma light toasted.

ORGANOLEPTIC CHARACTERISTES

A wine red ruby-coloured. Intricate ad well decided scent. At first its bouquet is sweetly vanilla flavour, species and forest fruits combined with peculiar ripe fruits scent, plums and morello. It results a character wine to the palate, intense and ample persistent.

GASTRONOMICS COUPLING

It is perfectly served with main courses as ragout sauce with pasta, roast red meat, maching game and ripening cheese.

SERVING TEMPERATURE

18° - 20° C

LABEL



PRIMITIVO di MANDURIA
Denominazione di Origine Protetta

PRIMITIVO DI MANDURIA
DENOMINAZIONE DI ORIGINE PROTETTA

Vino ottenuto da uve di **Primitivo di Manduria** selezionate a mano e raccolte in cassetta. Le uve provengono da vigneti coltivati ad alberello tipici della zona di Manduria. Vino potente, di colore rosso rubino intenso, con forti sentori di frutti rossi strutturato e di ottimo equilibrio. Sulle tavole viene abbinato a carni alla griglia, caccagione con salse elaborate e formaggi a pasta dura.

F.lli Rubino Spa 18-20°C

Imbottigliato da: _____

PRODOTTO IN ITALIA
CONTIENE SOLFITI - CONTAINS SULFITE
ENTHÄLT SULFITE - ENTHÄLT SCHWEFELDIOXID



75 cl e 8 007546 999708 14% Vol