

BORGO DEL MANDORLO



PRIMITIVO DI MANDURIA DOC, RISERVA

A Riserva wine, intense and elegant. This brand is a tribute to the South of Italy and to its fascinating history.

INSPIRATION

Roman times when Pliny the Old owned the wonderful and special marvels of the land. One of these enchanting places is the Plinian Source.



CONSUMER SEGMENT

Wine lovers, keen on history.



BRAND

The brand recalls a beautiful almond tree grown near the Plinian source. It's a tree loved by the Apulian inhabitants.



DESIGN

Fine and premium design, from the bottle to the label you can see the elegance of this wine.



WINE STYLE

Enchanting, full bodied and intense that delights sip after sip.



APULIA REGION

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.



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Primitivo



Clay and
limestone



18/20 °C

VINIFICATION:

The destemmed and soft pressed grapes are vinified using the traditional "submerged cap" system, carefully controlled to extract delicate tannins and varietal fruit characteristics. Fermentation and maceration last 12/15 days at a controlled temperature not exceeding 28 °C. At the end of this step, alcoholic and malolactic fermentation is completed. The wine obtained is aged for 24 months, at least 9 of which in wooden barrels.



14,5% vol
750 ml



Intense purple colour, tending towards amber with ageing



The bouquet gives notes of varietal fruits



This wine has a very solid structure due to the elevated alcohol and the balance between the soft tannins and acidity



Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses