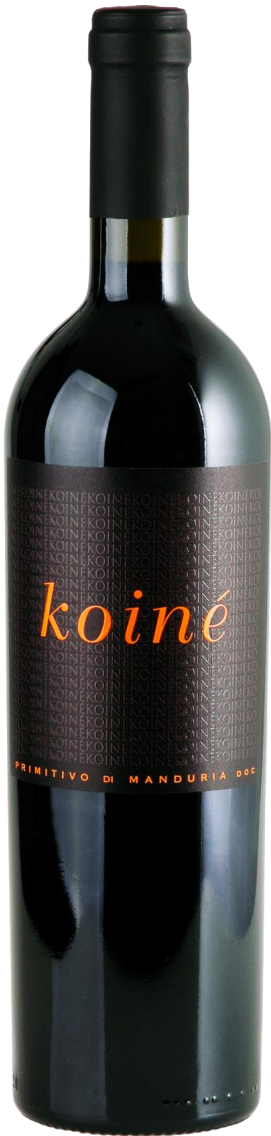


# koiné



## PRIMITIVO DI MANDURIA DOC

Intense and enthralling, like the land where this wine is produced.

## INSPIRATION

Involvement, unity, sociability.



## CONSUMER SEGMENT

Wine lovers, history buffs.



## BRAND

It is a word of Greek origin, initially used to indicate a common language; over time it has also acquired the meaning of union, affinity. Over the years, wine has also been considered a tool of socialization, as the Neapolitan author Libero Bovio once wrote: "Water divides men; wine unites them."



## DESIGN

Sophisticated and quality design, this wine displays elegance from the bottle to the label.



## WINE STYLE

The intense and captivating flavors of our wines evoke, on the one hand, the warm lands of the south, and on the other, the very expansive personality of the people who populate it, who have always been renowned for their ability to socialize and create unity.



## APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.



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PRIMITIVO DI MANDURIA DOC



Primitivo



Clay,  
calcareous



18/20 °C



14% vol  
750 ml

## VINIFICATION:

Destemmed and soft pressed grapes are vinified by using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics.

Fermentation and macerations last 12/15 days at a controlled temperature not exceeding 28°C. Alcoholic and malolactic fermentation are completed.



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