CAMPI DEANTERA

WINES FROM SALENTO, SOUTHERN ITALY



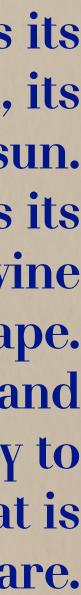


ARE DI CAMPI DEANTERA PRIMITIVO DI MANDURIA DOC

Wine type	Red
Grape	Primitivo
Origin Desitination	Primitivo di Manduria denominazione di origine controllata
Vine growing system	Espalier
Density of plantation	5000 vines per hectare
Production area	Sava, Salento, Southern Italy. The area is about 100 meters above sea level, with high average temperatures and medium low rainfall.
Soil	Clayey, thin and full of rocks
Harvest	Mid September
Vinification	Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected 10 yeasts
Ageing	In French and American oak barrels for 6 months
Tasting notes	Ruby red colour enriched with violet reflections; generous bouquet which recalls ripe cherries and plums with pleasant notes of cocoa and vanilla. This wine has a velvety texture and its finish offers notes of persistent sweetness
Best served with	Savoury first courses, different kinds of meats and cheeses
Serving temperature	16-18° C

Each are has its soil and subsoil, its wind and its sun. Each grape has its own are. Each wine its grape. With care and passion, we try to read what is written in each are.





CAMPI DEANTERA

Campi Deantera S.r.l. Contrada San Giovanni, Z.I. S.n.c. 74028 · Sava Taranto – Southern Italy P.IVA · Vat 02842770733

info@deantera.it +39 099.96.48.007