

FELLINE CRU GIRAVOLTA PRIMITIVO DI MANDURIA DOP 2016



Wine Introduction

The limestone-rich, stony soils of the vineyards for our Giravolta wine not only produces exceptional wines such as this Cru Primitivo, but also racehorses such as the famous Giravolta, after which this wine is named. Up on a little, windy hill near Fragagnano in Taranto, the stony soils not only allow fast drainage of rainwater, but also for the roots of the old vines to reach deep enough to catch the hidden groundwater between the rocks.

Tasting Notes

This ruby red Primitivo shows strong fruit characteristics, particularly of fresh fruits, such as red berries, black cherry, and vanilla. It is well balanced and fruity, with low but velvety tannins, and is soft and smooth in the mouth. It is best paired with game or mature and blue cheeses.

Winemaker Vinification Notes

The 100% Primitivo wine is harvested around mid-September and fermented at between 25-27°C then briefly aged in tonneau to highlight its elegance and sensuality.

Wine Information

Country:	Italy
Region:	Puglia
Winemaker:	Gregory Perucci
Grape:	100% Primitivo
Alcohol:	14.0%
Total Acidity:	5.40g/L
pH:	3.50
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack