

FELLINE CUVÉE ANNIVERSARIO PRIMITIVO DI MANDURIA RISERVA 2010



Wine Introduction

The Cru Feline Primitivo di Manduria DOP Riserva Anniversario was created to celebrate the 20th anniversary of Feline's first Primitivo vintage. It is grown in the ferric, red soils common throughout the area. The thin layer of ferric-oxide rich topsoil covers the calcareous bedrock. This is a fantastic wine which displays the fruit of Primitivo, alongside complex flavours added by the unusual means of the wine's production and ageing.

Tasting Notes

This is an exceptional and complex ruby red wine. It has strong notes of fresh and dried figs, and fruits steeped in alcohol, alongside the herbaceous notes of eucalyptus and tobacco. On the palate it also has nutty, almond undertones and a light touch of Italian espresso. This balanced and well-rounded wine is sublime with lightly-flavoured dishes, ripe cheeses, and fried fruits.

Winemaker Vinification Notes

This exceptional wine is made slightly unconventionally, but the result is an extremely complex and unique wine. The Primitivo grapes are crushed, but not pressed, and fermented with autochthonous yeast varieties. The fermentation is allowed to continue until 33°C (instead of the 28-30°C maximum usual for red wines). The maceration takes place with 5-6 delestages a day. After alcoholic fermentation, the new wine remains on the pomaces until malolactic fermentation has taken place. After a minimum of 2 months, once the pomaces have settled at the bottom, the first decanting can take place. A few months later, after the second decanting, the wine is kept at a low temperature in tonneaux for at least 9 months.

Wine Information

Country:	Italy
Region:	Puglia
Winemaker:	Gregory Perucci
Grape:	100% Primitivo
Alcohol:	14.0%
Total Acidity:	5.40g/L
pH:	3.62
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack