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# FELLINE CRU PRIMITIVO DI MANDURIA DOP 2016

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## Wine Introduction

The Cru Feline Primitivo di Manduria DOP is grown in the ferric, red soils common throughout the area considered to be the home of Primitivo. The thin layer of ferric-oxide rich topsoil covers the calcareous bedrock. This Cru Primitivo is a classic Primitivo di Manduria, and displays some of the traditional and peculiar characteristics for which it is famous: it is full of ripe red fruits yet it is light on the palate with soft pomegranate tannins.

## Tasting Notes

This is a balanced, velvety and smooth wine, with fruity characteristics such as ripe cherry, red berries, ripe, soft fruits, as well as hints of Mediterranean herbs. This is balanced by soft, pomegranate tannins, and is light on the palate. This intensely red-coloured wine displays some of the classic hallmarks of a Primitivo di Manduria. It is best served alongside roast meats.

## Winemaker Vinification Notes

After harvesting in early September, the grapes are destemmed and crushed and the wine fermented and macerated at a temperature of 25-27°C. The new wine is then aged in French oak for 6 months.

## Wine Information

<b>Country:</b>	Italy
<b>Region:</b>	Puglia
<b>Winemaker:</b>	Gregory Perucci
<b>Grape:</b>	100% Primitivo
<b>Alcohol:</b>	14.0%
<b>Total Acidity:</b>	5.40g/L
<b>pH:</b>	3.53
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Recent Vintage Awards

2018 - Silver - International Wine & Spirits Competition

2018 - 2 Glasses - Gambero Rosso