

# CASELETTI

Primitivo di Manduria



**Production area:**  
Apulia, Salento and  
Murgia, 150-250 m  
above the sea level



**Land:**  
Sandy and  
clay-calcareous



**Grape variety:**  
Primitivo di Manduria



**Age of vineyards:**  
15-40 Years



**Cultivation system:**  
Espalier with spurred  
cordon pruning,  
Apulian alberello



**Per hectare plants:**  
4500-6500



**Vinification:**  
Destemming of grapes  
and maceration at 4/5° C  
for 36 hours. Alcoholic  
fermentation at a controlled  
temperature and racking  
6 days after the end of racking.  
Soft pressing of marcs.



**Ageing:**  
After the fermentation,  
the wine is put in French  
durmast wooden barrels  
of medium toasting where  
the malolactic fermentation  
takes place and here the wine  
ages for 6 months.  
Then it is bottled and ages in  
the bottle for 4 months.

## ORGANOLEPTIC CHARACTERISTICS



**Colour:**  
Intense red  
with garnet-red hints



**Fragrance:**  
Intense and persistent  
with harmonic spiced notes



**Taste:**  
Soft and persistent  
with a long well  
balanced tannin



**Wine pairing:**  
Bushmeat, baked  
and roasted meat,  
dry cheeses



**Serving:**  
Serve at 18/20°C  
**Decant before serving**

