



COTIS

Primitivo di Manduria DOP Riserva

"...mieru te cute..." quoted a Salentine priest in 1600 referring to a robust wine coming from rocky vineyards, Cotis (of the rock).

Grape varieties

Primitivo di Manduria 100%

Production technique

This wine is produced with grapes selected in old vineyards in the Salento Area of Apulia. Maceration takes place at a controlled temperature in steel silos and the maturation phase of the wine takes place in French oak barrels, for a period of no less than 12 months.

Organoleptic characteristics

A rich wine that makes of its warmth and body its strength. It has a ruby red color with purple reflections and anticipates olfactory sensations of good complexity. Nose of great intensity that opens on the fruitiness of blackberry, cherry, plum and tobacco. Long and persistent finish characterized by sweet and balsamic notes.

Winemaker's recommendation

Serve at 16/18 °C with elaborate first courses, roast meats, game and mature cheeses. Wine that keeps you company.
Alcohol content 14%