



San Gaetano

Primitivo di Manduria Riserva



DENOMINATION: Primitivo di Manduria Rosso D.O.P. Riserva



COUNTRY: Italy



REGION: Puglia. The vineyards are located in the red lands of the Primitivo di Manduria DOC, characterized by clay-loam, limestone soils rich in minerals and iron oxides.



PRODUCER: Cantine Due Palme. A premier cooperative founded in 1989 in Cellino San Marco. They are dedicated to preserving traditional Puglian viticulture while utilizing modern winemaking technology.



GRAPES:
100% Primitivo



ALCOHOL CONTENT:
15% vol.



BODY STYLE:
Full-bodied and enveloping



STYLE:
Dry, intense and robust



CHARACTERISTICS:

An impenetrable ruby colour with purple reflections. The nose offers intense aromas of marasca cherry, carob, and plum, followed by gentle spicy notes and a chocolate finish. On the palate, it is perfectly balanced between softness, freshness, and sapidity, with caressing tannins and a rewarding finish.



AGING:

The wine undergoes long aging in both French and American oak barriques before finishing in the bottle.



ALLERGEN CONTENT:

Contains Sulphites



FOOD PAIRING:

Ideal with rich and structured dishes such as grilled meats, game, aged cheeses, and hearty Mediterranean cuisine.

Pair with La Piazza Antica's:



Antipasti: Maiale glassato al miele, Arancine, Olive Marinate, Funghi all'Aglio or Spiedini di Pollo.



Secondi: Filetto All' Antica, Pollo San Marco, Rigatoni Arrabbiata, Calzone Fungi or Calzone Diavola.