



AURO

Denomination: AURO

Wine Classification: DOP PRIMITIVO DI MANDURIA

Grape Varieties: 100% Primitivo

Alcohol content: 14,50%

Soil: alluvial origin, medium texture with areas tending to calcareous

Yield: 80 tons of grapes

Training method: "sapling" and spurred cordon

Vineyard density: 4500-5000 plants for hectare

Vinification: After the manual harvesting of the overripe grapes, the berries, softly destemmed, undergo a long maceration for at least 10 days at a temperature of 24 – 26 ° C in steel tanks; Once the vinification and malolactic fermentation have been completed, the wine ages for 8 months, in precious new French oak barrels, of 225 liters.

Ageing: 3 and more years according to harvest

Tasting notes

Color: intense ruby red with violet reflections

Bouquet: intense, ample and persistent with aromas of plum and morello cherries in alcohol and light hints of vanilla and licorice

Taste: warm, sumptuous, enveloping with soft and structured tannins

Serving Temperature: 16-18°C

Pairing: robust first courses, roast meats, game, medium-aged cheeses



VECCHIA TORRE