



P A P I A S

PRIMITIVO DI MANDURIA DOC

"Papias" sublime scent, tinged with carmine red...in rhythmic balance between power and delicacy, with a full and enveloping taste like the grip of a snake around its prey. A wine born to be innovative for its powerful aroma made of full, sharp, edgy and at the same time it is round notes. Balsamic smells compose the first notes with fresh and soft hints that induce the senses to taste...acacia and hawthorn flowers, intertwined with currant sprout, notes of thyme, vanilla, pepper, cinnamon, blend harmoniously to give consistency to a rich and persistent body. Hints of wood, notes of musk and amber express its personality and strongly characterize the underlying component. The final result is a wine whose essences become invisible architectures of complex fragrances.

Papias, identifies the wine that expresses olfactory complexity...as the homonymous Papias, man of the Church, lived in the late 1100 d.C. that expressed in his 12 manuscripts collected in a work called 'The Elementarium' difficult words and concepts providing an explanation and constituting the first Latin dictionary of the time.

	NAME	Papias, primitivo di manduria doc
	APPELLATION	Denomination of controlled and guaranteed origin
	REGION	Puglia
	GRAPE VARIETY	Primitivo di manduria
	TRAINING SYSTEM	Apulian sapling
	PERIOD OF HARVEST	September
	SOIL COMPOSITION	Soil of medium texture, clay limestone deep
	WINEMAKING	Cold maceration, fermentation with selected yeasts, malolactic completed, aging in steel before and then in barrels
	FINING	In oak french barrels 225l. first passage 12 months
	ALCOHOL	14% vol
	FOOD MATCHING	Mediterranean pasta with meat sauce, red meat, cheeses
	SERVING TEMPERATURE	15 °C - 18 °C
	CHARACTERISTIC	Rudy red purple, balanced persistent and well structured, the wines has particular aroma with scents of jam plum. delicate hints of red fruits slightly spicy

