



# CERVA REGIA

Primitivo di Manduria  
Denominazione di Origine Controllata

Vendemmia 2006

## SPECIFICATIONS

Alcoholic strengt:	14% proof
Vine:	Primitivo 100%
Production area:	Manduria
Type of soil:	little deep land, skeletal on limestone stone layers
Processing:	limited
Average age of vineyard:	70/80 years
Average production per acre:	35/45 quintals of grapes
Grape harvesting period:	the second decade of september
Type of harvesting:	manual, at daybreak
Ageing:	steel and bottle from 75 cl.
Wine producer:	Az. Agricola Antiche Terre del Salento - Manduria
Winemaker:	dr Cosimo Spina

## ORGANOLEPTIC CHARACTERISTICS

Colour:	deep ruby with burgundy highlights
Bouquet:	heady with spicy aroma
Taste:	structured, mellow, full, lon-lasting, elegant and austero.
Best with:	first courses, roast and grilled meats and mature cheses
Serve:	to best appreciate its qualities, oxygenate by decanting and serve at temperature of 18/20°C