



LEONE DE CASTRIS
1665



PRODUCER PROFILE

Estate owned by:
Leone De Castris family
Winemaker: Matteo Esposito;
consultant Riccardo Cotarella
Total acreage of vine: 990 (400 Ha)
Winery Production: 2,500,000 bts
Region: **PUGLIA**

VILLA SANTERA PRIMITIVO DI MANDURIA DOC

WINE DESCRIPTION

The production area for Primitivo di Manduria wines stretches eastwards from Taranto, along the Gulf of Taranto coast for about 25 miles (40km). This area, which was awarded DOC status in 1974, is one of the oldest DOC appellations of the South of Italy. The name Villa Santera refers to an ancient farm owned by the Leone De Castris family.

TASTING NOTES

Intense deep red color with purple hues. The nose reveals rich aromas of plum, black cherry and spices such as ginger and vanilla. On the palate it is full-bodied, velvety and well balanced.

FOOD PAIRING

Ideal with grilled meats, baked pasta or pasta with hearty sauces, and cheese.

VINEYARD & PRODUCTION INFO

Vineyard name:	Santera
Vineyard size:	36 hectares
Soil composition:	Clay, loam
Training method:	Apulian head training
Elevation:	60 meters a.s.l.
Vines/hectare:	7,000/hectare
Exposure:	East-West
Age:	40 years
Harvest time:	First ten days of September
First vintage:	1997
Production:	290,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Primitivo
Fermentation container:	Stainless steel vats (8-10 days at 20 - 22°C)
Maceration technique:	On the skins for min. 10 days
Type of aging container:	French oak barriques
Length of aging:	6 months
Length of bottle aging:	3 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.5 %
Res. sugar:	10 g/L
Acidity:	5.6 g/L
Dry extract:	43 g/L

