

VILLA SANTERA

PRIMITIVO DI MANDURIA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 36 ha
Soil composition: clay, loam
Training method: Apulian head training
Elevation: 197 ft a.s.l.
Vines/ha: 7,000 vines/ha
Exposure: East-West
Vines 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
Length: 8-10 days
Temperature: 68-72 °F

Maceration

Technique: on the skins
Length: min. 10 days

Aging

Container: barriques
Wood: French oak
Length: 6 months
In bottle: 15 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 10 g/l
Acidity: 5.6 g/l
Dry extract: 43 g/l



FOOD PAIRINGS

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



TASTING NOTE

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.

PRODUCER PROFILE

Estate owned by: Leone De Castris family
Winemaker: Matteo Esposito; consultant Riccardo Cotarella
Total land under vine: 400 ha
Winery production: 2,500,000 bottles
Region: Puglia (Italy)



LEONE DE CASTRIS
1665

