



Name: **MATURO -ROSSO**

Appellation/Classification: IGT SALENTO., dry red wine.

Area of production: Puglia, wine district: Manduria. The area of production of this great red wine includes Torricella, Sava and Manduria in the southern Italian region of Apuliae.

Hints of the vineyard: Maturo is a blend of 55% Primitivo and 45% Negroamaro. The soils are well known for being sunny and rich in red clay. The closeness to the Mediterranean Sea and its warm and windy climate are essential to the full ripeness of the Primitivo and Negroamaro grapes. The growing system adopted in this area is the “bush cultivation”, which produces a low yield, yet ensures an excellent maturation. **The origins of the Primitivo vine are ancient, probably tracing back to the Greek Colonies, which already knew and appreciated it. Negroamaro is the typical and traditional varietal of the Salento area.**

Tasting: A real son of the Italian South, this wine shows such an intense depth of colour that one feels the promise of interest to follow. This comes in the form of an elegant bouquet, deep and endowed with jammy fruit, with hints of tobacco leaves, rose petals, fig. Like the nose, the mouth is filled with interlocking sensations, with sweet fruit flavours on the entry, then deep ripe sweet tannins guaranteeing a lingering dry finish.

Food pairing notes: It is suitable for rich Mediterranean courses, red wild and grilled meats, spicy cheeses. It can be served also as a “meditation” wine while relaxing with friends.

Technical notes: Degree: 14.50 % Alc. Vol.  
Acidity: 5.50 g/l  
Serving temperature: 20°C

Packing: 12 bottle cases

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