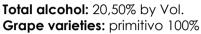
## ATTANASIO

Primitivo di Manduria d.o.c. 15,50% by Vol. Dolce Naturale 2008 Passito (Raisin Wine)



Production area: Manduria, Salento, Puglia

Climate and soil: hot and often dry,

marshy origin

**Training system:** "alberello", bush-vine **Yield per hectare:** 1.5 tonnes in average

First year of production: 2004

First year of vines production: about 1925

Harvest period: early in September Withering period: about 14 days

Harvesting system: in boxes, 100% by hand

**Aging:** inox-tanks for 24 months

Goes well with: chocolate, almond pastries

and blue cheeses

Serving temperature:  $15^{\circ}$  -  $17^{\circ}$  C

Bottle capacity: 0,500 l. Number bottles: 2,000



This wine is obtained only during particularly dry seasons, when withering period is prolonged till the first days of October. According to family tradition, bunches of grapes were used to be cut and let drying on a bed of dried grass prepared at the foot of the vineyard stump in order to exploit the hot soil during the night and obtaining an estremely sweet wine which was served in the past only on very special feasts and occasions together with typical almond pastries. Now, the withering happens in an dehumidified and airy room where the grapes stay in some little and opened boxes for about 14 days. Then the vinification happens at the beginning of October. Withering allows

dehydration of grape berries, giving wine strong hints of ripe red fruit. This wine is deep and strong, with an intense bouquet, varying



from plums in alcohol to black cherry flavour. The colour is an extremely concentrated ruby, showing remarkable viscosity. Full-bodied and rounded, revealing an enveloping softness characterized by well-balanced acidity and perfectly ripe tannins. Pleasant and intense fulltaste, notes of cherry jam and plums in alcohol, as well as spicy dark china. In the end a range of unforgettable taste-olfactory emotions. It's a very special and unique wine that leads to reflection and expresses the close union between nature and wise hands of the peasants.