

# Cantina Vecchia Torre

## Auro DOP Primitvo di Manduria

**ABV**  
14.50%

**Capsule**  
Cork

**Code**  
CVTMPR

**Region and Country**  
Leverano, Italy

**Grapes**  
Primitivo

### Producer

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A very well established cooperative in Leverano, starting from 44 members in 1959 to around 1000 today. Ennio Cagnazzo leads the winemaking team.

### Climate, viticulture, winemaking

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Vines thrive in a mix of sand, silt and clay with calcareous zones. Vines are grown using the sapling and spurred cordon technique.

After manual harvesting of overripe fruit, the berries are carefully destemmed before undergoing a long maceration for at least 10 days at a temperature between 24-26 °c in steel tanks. Wine is then aged for 8 months in new French oak barrique barrels. Further ageing for a minimum of 3 years occurs before bottling.



### Tasting Notes

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Intense ruby red with a violet tint. Ample dark red and black fruit of plum and morello cherry on the nose with hints of vanilla and licorice on the palate. Sumptuous texture with structured tannins.

### Good to know

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Vegetarian and vegan friendly.