F'OINOS



THE PHI COLLECTION

MADE IN ITALY

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PRIMITIVO DI MANDURIA

PRIMITIVO DI MANDURIA PDO

TECHNICAL SHEET



TYPE	–	Red
GRAPE VARIETY	–	Primitivo
APPELLATION	–	Primitivo di Manduria PDO
TRAINING SYSTEM	–	Bush vines at least 40 years old
PLANTING DENSITY	–	5,000 vines per hectare
PRODUCTION AREA	–	Selected old vineyards near Torricella, Salento. Hot climate, low rainfall, marked day–night temperature variation
SOIL	–	Fine-textured red soil over limestone, with iron oxides and scattered rocky outcrops
HARVEST	–	Mid-September; hand-picked, slightly overripe grapes
VINIFICATION	–	Destemming and crushing; maceration at 8 °C for 24–48 hours. Selected yeasts; about 10 days at 24–26 °C; gentle pressing
AGEING	–	Malolactic fermentation in steel; 16 months in French and American oak barriques
TASTING NOTES	–	Deep, elegant red. Plum, cherry jam, spice and tobacco; full body, soft texture and noble tannins. Cocoa, coffee and vanilla finish
FOOD PAIRING	–	Hearty pasta dishes, red meat and game
SERVING TEMPERATURE	–	19 °C

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PRIMITIVO

SALENTO PGI

TECHNICAL SHEET



TYPE	– Red
GRAPE VARIETY	– Primitivo
APPELLATION	– Salento PGI
TRAINING SYSTEM	– Spur-pruned cordon
PLANTING DENSITY	– 4,500 vines per hectare
PRODUCTION AREA	– Salento, between Carmiano and Copertino
SOIL	– Medium-textured sandy soil; porous and well drained
HARVEST	– Mid to late September
VINIFICATION	– Controlled maceration; fermentation for about 10 days
AGEING	– 12 months in French and American oak barriques
TASTING NOTES	– Red and black fruit, violet and Mediterranean notes; elegant, fresh and fruity
FOOD PAIRING	– White meat, Mediterranean pasta dishes, flavourful fish, vegetarian dishes and semi-mature cheeses
SERVING TEMPERATURE	– 16–18 °C

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NEGROAMARO

SALENTO PGI

TECHNICAL SHEET



TYPE	–	Red
GRAPE VARIETY	–	Negroamaro
APPELLATION	–	Salento PGI
TRAINING SYSTEM	–	Old bush vines and spur-pruned cordon-trained vines
PLANTING DENSITY	–	Around 5,000 vines per hectare
PRODUCTION AREA	–	Salento, Apulia
SOIL	–	Medium-textured clay soil with a good proportion of stones
HARVEST	–	September; hand-picked into small baskets
VINIFICATION	–	Destemming and crushing; temperature-controlled maceration at 24–26 °C
AGEING	–	Malolactic fermentation in steel, followed by ageing in French oak barriques
TASTING NOTES	–	Deep ruby red. Ripe red fruit, spice and light toasted notes. Full and harmonious, with soft, elegant tannins
FOOD PAIRING	–	Red meat, game, Mediterranean dishes and mature cheeses
SERVING TEMPERATURE	–	16–18 °C

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SYRAH

SALENTO PGI

TECHNICAL SHEET



TYPE	–	Red
GRAPE VARIETY	–	Syrah – red grape varieties typical of Salento
APPELLATION	–	Salento PGI
TRAINING SYSTEM	–	Spur-pruned cordon
VINEYARDS	–	Vineyards at around 100 m above sea level
SOIL	–	Medium-textured clay soil; shallow and stony
HARVEST	–	September; hand-picked into small baskets
VINIFICATION	–	Destemming and crushing; cold maceration at 8 °C; temperature-controlled fermentation at 24–26 °C
AGEING	–	Malolactic fermentation in steel; 12 months in French oak barriques
TASTING NOTES	–	Plum, jam, vanilla and liquorice; structured, smooth and persistent
FOOD PAIRING	–	Hearty pasta dishes, red meat and game
SERVING TEMPERATURE	–	18 °C

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