TENUTE MARTINO

100 Y.O. Anniversary

PRIMITIVO / VIGNAIOLO GIOVANNI MARTINO



ENGLISH CATALOGUE

tenutemartino.com

100 Y.O. Anniversary

PRIMITIVO / TECHNICAL SHEET



IDENTITY AND VINEYARD

Grape variety: 100% Primitivo.
Vine age: 30 years.
Training: spur-trained cordon.
Harvest: mid-September.
Yield: 6,000 kg per hectare.

PRODUCTION AND AGEING

Red vinification at a controlled temperature of 24 °C. Aged for 12 months in French oak.
Alcohol: 17% vol.

TASTING NOTES

Ruby red with violet reflections. Red fruit and plum aromas, with cocoa and vanilla notes. Dry and spicy, full-bodied, with soft tannins.

FOOD PAIRINGS

Beef stew with mushrooms and lasagne with meat sauce.

SERVING TEMPERATURE

16-18 °C.

AVAILABLE FORMATS

0.75 l / 1.5 l / 3 l / 5 l / 12 l.

Anniversary - Large formats

PRIMITIVO / 100 Y.O. ANNIVERSARY



Magnum

1.5 l / €30



Double Magnum

3 l / €60



Jeroboam

5 l / €80



Balthazar

12 l / €190

Prices include the empty wooden presentation case and the wine as listed in the source catalogue. All formats feature a premium paper label and an included fir-wood case. For the 12 l format, choose a varnished or natural finish.

Same wine and technical profile as the preceding sheet: 100% Primitivo, 17% vol., 12 months in French oak. Serving temperature: 16-18 °C.