



MASCA DEL TACCO



www.mascadeltacco.com

LI FILITTI

PRIMITIVO DI MANDURIA
DENOMINAZIONE DI ORIGINE PROTETTA

RISERVA
ROSSO

ORIGIN OF THE VINEYARDS

Area of the Doc Manduria (Apulia).

GRAPE VARIETY

100% Primitivo.

VINE TRAINING SYSTEM

Traditional Apulian bush vines.

SOIL

Red land rich in organic substances.

WINEMAKING AND MATURATION

Processing of the grapes with soft pressing, maceration and fermentation at controlled temperature plus post-fermentation maceration on the grapes for few days. Maturation and refinement for not less than 24 months of which 9 months at least in wooden vat.

SENSORY ANALYSIS

Intense bright ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses, or by itself.

AWARDS

- 2020 › Silver 50 Great Red Wines of the World 2024
 - › Gold Medal Berliner Wine Trophy
- 2019 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
- 2016 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
- 2015 › Grand Gold Medal Asia Wine Trophy
 - › 98 points Luca Maroni
 - › The Wine Hunter Awards Rosso