

Teresa Manara Primitivo

For over thirty years, we've been telling our vision of Primitivo, a grape that made Puglia famous around the world, and for us, a journey made of research, listening, and interpretations that remain true to its most authentic soul.

Over time, we've come to know it in all its nuances, recognizing its dual nature: floral, spicy, and immediate on one side; powerful, deep, and austere on the other. Our Primitivo comes mostly from the classic area between the Ionian coast and the Taranto hinterland, a transitional zone where the grape combines strength and grace, structure and tension.

Teresa Manara is the synthesis of this path. It doesn't aim to impress, it aims to tell a story. The grapes are selected from carefully chosen vineyards and harvested at full ripeness. Vinification is precise, and barrel aging is never intrusive. The result is a complex red that unites fruit and spice, warmth and freshness, intensity and detail.

In the glass, it reveals elegance. On the nose: black cherry, black pepper, tobacco, and sweet wood. On the palate: structure and softness merge in balance, supported by polished tannins and a surprising freshness.

It was the last wine we dedicated to Teresa, after Chardonnay and Negroamaro. A way to close the circle, choosing perhaps the most iconic grape of Southern Italy. And here, too, there's something of her character: a quiet strength, a presence that doesn't need to assert itself. A wine that reflects our idea of quality: time, balance, depth.



Technical Sheet

CLASSIFICATION

Salento IGP

GRAPES

Primitivo

TRAINING SYSTEM

Alberello and espalier with spur-pruned cordon

HARVEST TIME

Between late August and the first ten days of September

VINIFICATION

Fermentation at variable temperatures between 22°C and 26°C, with 8–12 days of maceration. Daily délestage during the first 4–5 days and gentle cap wetting throughout

AGING

After malolactic fermentation, the wine matures in barriques—using a classic blend of new, second-use, and third-use French oak, with a small percentage of American oak.

AGEING POTENTIAL

Ready to drink, with an ageing capacity of at least 5 years

SERVE AT

18°C



Tasting Notes

COLOR

Deep, luminous ruby red with subtle garnet hues that hint at its complexity.

NOSE

Broad and layered: cherry in spirit, ripe plum, and dark forest fruits. Spicy notes—black pepper and clove—intertwine with hints of licorice, vanilla, and delicate toast. Nuances of sweet tobacco and cocoa also emerge.

PALATE

Full-bodied and velvety, with soft, well-integrated tannins. The alcohol is notable but balanced by a surprising freshness. The finish is long and harmonious, with lingering notes of fruit and spice. A mature Primitivo that combines richness and restraint in a refined, consistent sip.

Food Pairing

Structured yet balanced, this Primitivo pairs well with bold, aromatic dishes featuring richness or savory depth. Perfect for special occasions and carefully curated pairings.

Ideal with succulent cuts of meat such as braised beef cheek, herb-crusted lamb, glazed pork ribs, or richly dressed baked pasta. Also excellent with aged, flavorful cheeses.

In Salento cuisine,

it finds its match in dishes like pezzetti di cavallo al sugo (horse stew in tomato sauce), lamb with potatoes and lampascioni (wild onions), rich-style parmigiana, or sagne ncannulate with mixed meat ragù. A wine that celebrates the soulful character of Salento—with elegance and restraint.