



CLAUDIO QUARTA
VIGNAIOLI



Shop online

Anima di Primitivo



Year
2021



Denomination
Primitivo di
Manduria DOP



Winery
Tenute Eméra

Progenitor of the «Anima» selection, to manifest against homologated and «soulless» wines. Refined bouquet of red and black fruit, enriched with spices.

LATEST AWARDS

2024

FIS BIBENDA 4
GRAPPOLI

2024

2 BICCHIERI -
Gambero Rosso

2024

Premio Nazionale
"Miglior rosso qualità
prezzo" GAMBERO
ROSSO BEREbene

TENUTE EMÉRA - Lizzano (TA) • APULIA

Alcohol 15%	Acid 5.5 g/L	Residual sugar 2 g/L

An ancient farmhouse and a modern subterranean cellar, with sustainable architecture. A few km away, an aristocratic hunting lodge surrounded by vineyards that run towards the nearby coast, raised between the two seas, where once the land was completely submerged. Essential soil, composed of sand, clay and silt, forms a good nutrient base and provides excellent drainage, while the sea breeze refreshes the vineyards during the night, after the sultry summer days.

VARIETY

100% Primitivo di Manduria
YIELD PER HECTARE: 80 Q / HA
5 months in steel, 2 months in barrique

TASTING NOTES AND PAIRINGS

Intense ruby red colour. Elegant and complex nose with notes ranging from ripe plum to black mulberry, from wild blueberry to blackberry, to blackcurrant. Jam of dark fruits enhanced by light toasted hints and sweet spices. Full, warm, enveloping, voluptuous sip with a long finish. Ideal for savory first courses, red meats, cheeses

