

MASSERIA SURANI

(Above) The property, which lies about six kilometers from the coast of the Ionian Sea, includes a manor house called "Masseria" dating back to the early 1900s, a typical complex of agricultural buildings which originally acted as an organizational center for all farming practices.



Primitivo Cabernet 2016

Puglia IGT, Italy

ESTATE

Masseria Surani is located in Manduria, one of the most renowned regions in Puglia for the cultivation of the native Primitivo grape. Viticulture in Puglia has extremely ancient origins: Manduria was first colonized in 700 BC by the ancient Greeks. The premium fruit that goes into the Masseria Surani wines is obtained as a result of strict clonal selection, modern vine training systems and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

WINE

The wine is notably restrained, especially in terms of alcohol, which the Tommasi family, owners of the estate, believes is key to making balanced wines in Puglia. The premium fruit required for making this wine is obtained as a result of strict clonal selection, modern vine training systems, and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

VINEYARD

Vine Planting: The vines are planted using the Guyot training system, with a plant density of 5.500 vines/ha. The vineyards are designed so as to fit perfectly into their surroundings: the vines are supported by wooden stakes at the head of each row, and by galvanized iron posts along their length. An irrigation system exists, but it is only used in periods of extreme drought.

Soils: Limestone-based, very fertile and permeable, as well as being cool and a reddish ocher from iron content.

WINEMAKING

Variety: 70% Primitivo, 30% Cabernet Sauvignon

Fermentation: 10 days in temperature controlled stainless steel tanks

Aging: 6 months in oak casks

Alcohol: 13%

TASTING NOTE

A bright, attractively deep ruby in color, it is intensely fruity, with notes of cherries, blackberries and plums, with a faintly spicy tone underlying. It reveals mouth-filling fruit on the palate and is fresh and well-balanced, with nicely integrated tannins and a tangy, pleasantly elegant finish.

FOOD PAIRING

It's attractively light style makes it very versatile. It is ideal with pasta and rice dishes based on white meats and vegetables, roasts, and relatively young cheeses.