



MASSERIA MAÏME

Classification

Negroamaro I.G.T. Salento

Vintage

2017

Grape variety

Negroamaro

Climate

The 2017 growing season on the Salento peninsula was defined by dry weather that persisted throughout the vines' entire vegetative cycle. Over the centuries, viticulture in Salento has adapted to very hot climatic conditions, however this season did not see extreme heat events; actually, this summer season was affected by the northerly wind "Tramontana" that brought excellent temperature swings between day and night boosting the development of the berries' aromatic compounds. Negroamaro for Masseria Maïme was harvested between September 19th and 23rd, consistent with the past several years.

Vinification and aging

The grapes were delicately crushed and transferred into stainless steel vats where alcoholic fermentation occurred at a controlled temperature of 26-28 °C (79-82 °F).

Gentle pump overs and délestage (rack and return) were performed during maceration on the skins for a gradual, balanced extraction of color, flavor and aromatic compounds, which extended over a period of 15-18 days. After racking, the wine was transferred into 300 liter-capacity French and Hungarian oak tonneaux where malolactic fermentation took place. Masseria Maïme aged for 12 months in tonneaux before being bottled and was then aged for an additional period of 20 months in the bottle.



Alcohol content

14.5% by Vol.

Historical data

The Masseria Maïme estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Chardonnay and Cabernet Sauvignon.



Tasting notes

Masseria Màime is ruby red in color. On the nose, it offers fruity notes of morello cherries and myrtle together with pleasant sensations of violets, dog rose and delicate hints of licorice. The soft, supple entry follows over to elegant tannins and a very well-balanced finish.