



MASSERIA MAÏME



APPELLATION Negroamaro IGT (Typical Geographical Indication) – SALENTO.

GRAPES A selection of Negroamaro grapes trained either to a head-pruned bush vine or cordon de Royat system in the vineyards of our Maïme estate in the township of San Pietro Vernotico (in Puglia's province of Brindisi).

VINTAGE 2015

The 2015 vintage was distinguished by a growing season which was, on the whole, sunny and dry, particularly during the summer months. Early spring was characterized by normal seasonal temperatures, while the summer was influenced by a hot and dry climate and temperature peaks during the month of July. August and September were more regular in character with normal temperatures and occasional light rainfall.

The grapes were picked between September 19th and 25th at high ripeness levels in order to fully bring out their richness and structuring elements.

PRODUCTION The fermentation, after a soft pressing, took place in stainless steel tanks at temperatures ranging from 79° to 83° Fahrenheit (26°-28° centigrade). The period of skin contact, managed with soft techniques aimed at a gradual and balanced extraction from the skins, lasted between 15 and 18 days. After being run off its skins, the wine went into French and Hungarian oak puncheons with a 130 gallon (500 liter) capacity where a complete malolactic fermentation took place. The wine then aged for twelve months in puncheon before being bottled. A further 18 months period of bottle aging preceded commercial release.

ALCOHOL 14,5% vol.

TASTING NOTES

Color Ruby red.

Aroma Notes of black cherries, red berry fruit, and pomegranates along with hints of such sweet spices as vanilla, liquorice, and anisette.

Flavor Soft initial sensations on the palate with elegant tannins and a balancing freshness and savor.

SERVING TEMPERATURE 64-68° Fahrenheit (18-20° centigrade)