



# MASSERIA MAIME



**CATEGORY** Negroamaro IGT (Typical Geographical Indication) - SALENTO

**GRAPES** A selection of Negroamaro grapes cultivated both as head-pruned bush vines and with a cordon de Royat training system at the Maime estate in San Pietro Vernotico (the province of Brindisi in Puglia).

**VINTAGE** 2016

The 2016 vintage in the Salento peninsula was distinguished by generally dry weather, sunny on the whole and without significant temperature peaks.

Summer weather was breezy, dominated by a wind which blew over the vineyards from the northeast (i.e. from the Adriatic Sea), and was characterized by an excellent temperature swing from daytime warmth to evening and nighttime coolness.

Interventions in the vineyard aimed at balancing grape production and leaf growth, along with the management of the vegetative curtain at the Masseria Maime estate, guaranteed that the rain which fell during the first ten days of September did not harm the integrity of the crop.

The Negroamaro harvest at the property took place between the 18th and the 21st of September after a careful and attentive selection of the grapes.

**PRODUCTION** After a very light pressing, the fermentation was carried out in stainless steel tanks at a temperature held to 79-83 °Fahrenheit (26-28 °Centigrade). The maceration on the skins, which utilized pumping over of the skins and rack and return techniques to assure a gradual and balanced extraction of color, aroma, and structure, lasted between fifteen and eighteen days. After being run off its skins, the wine went into 300-liter puncheons of French and Hungarian oak where a complete malolactic fermentation took place. The wine then aged in these puncheons for twelve months before being bottled. A further twenty months of bottle aging preceded commercial release.

**ALCOHOL** 14 % vol.

**TASTING NOTES**

**Color** Ruby red

**Aroma** Notes of plums and blackberries accompany delicate nuances of violets and roses, well balancing sensations of liquorice and anisette.

**Flavour** : soft on the opening, followed by elegant tannins and a very balanced finish and aftertaste.

**SERVING TEMPERATURE** 64-68° fahrenheit (18-20°C)