



TORCICODA



APPELLATION Primitivo del Salento IGT (Typical Geographical Indication).

GRAPES A selection of Primitivo grapes cultivated both as head-pruned bush vines and with a cordon de Royat system in the vineyards of the Maime estate in San Pietro Vernotico.

A selection from the vineyards of the Bocca di Lupo estate in Minervino Murge (province of BAT)

VINTAGE 2016

The 2016 vintage in Puglia's Salento peninsula was distinguished by dry and sunny weather, above all during the summer months.

Temperatures were never torrid, the summer season was breezy and dominated by the wind from the northeast, i.e. from the sea, brining important temperature swings from daytime heat to evening and nighttime coolness.

The Primitivo grapes, an early-ripening variety, were picked between late August and early September and greatly benefitted from this weather pattern, reaching full physiological ripeness with a very interesting fruitiness as well.

PRODUCTION The grapes were picked at a high level of ripeness. After pressing, the must went into stainless steel tanks where it fermented at temperatures held to a maximum of 83° Fahrenheit (27° centigrade). The period of skin contact, carried out with gentle extraction techniques, lasted for a period of thirteen days. After the wine was run off its skins, it went into small French and Hungarian oak barrels, where it was put through a complete malolactic fermentation and aged for a period of ten months. A further eight month period of bottle aging preceded commercial release.

ALCOHOL 14,5% vol.

TASTING NOTES

Color An intense ruby red with light purple highlights.

Aroma Notes both of black cherries and wild blackberries followed by delicate hints of vanilla and liquorice.

Flavor Ample and supple on the first impact, balanced by a pleasurable freshness and by a fruity finish and aftertaste.

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