



TORCICODA



CLASSIFICATION Primitivo del Salento I.G.T.

GRAPES 100% Primitivo

VINTAGE 2017

The 2017 vintage experienced hot dry weather conditions throughout the entire growing season. Salento is an area where viticultural practices have been adapted over the centuries to face torrid climatic conditions. However, this season did not see extreme temperatures, actually summer was influenced by cold northerly winds (tramontane) that provided excellent temperature fluctuations between day and night favoring development of the grapes' aromatic components. Primitivo grapes for Torcicoda were harvested between the end of August and the beginning of September. Fully ripened berries had good concentration levels.

PRODUCTION Grapes were harvested slightly over-ripe. After the berries were crushed, maceration on the skins took place for a period of approximately 13 days in stainless steel tanks with gentle pump-overs and délestage. During this phase, the wine completed alcoholic fermentation at a temperature no higher than 27° C (81° F) and was then transferred into French and Hungarian oak barriques where malolactic fermentation occurred. Torcicoda was aged for approximately 10 months in barriques and additional 6 months in the bottle before being released.

ALCOHOL CONTENT 14% vol.

TASTING NOTES

Color Intense ruby red in color with purple highlights
Aromas Red fruit aromas of black cherries, cherries preserved in spirits and plums merge with hints of licorice and delicate notes of candied fruit.
Palate Soft generous entry. This wine has good structure with a balanced and elegant tannic profile.

SERVING TEMPERATURE 18-20°C (64-68°F)
