



## TORCICODA

### Classification

Primitivo del Salento I.G.T.

### Vintage

2018

### Grape variety

Primitivo

### Climate

The 2018 growing season in Salento was dominated by hot-humid climatic conditions. Summer was impacted by higher-than-average temperatures and by frequent rain showers, particularly during the months of June and August. Overall, Masseria Maïme's microclimate benefits from the coastal influence of the Adriatic Sea that guaranteed excellent temperature fluctuations and protected the vineyards from heavy, sometimes violent rainstorms that hit the Ionian side of Salento in the month of August. The vines' natural balanced vegetative cycle, attentive vineyard management techniques and a careful selection of the grapes allowed us to harvest perfectly whole, ripe, healthy berries. Primitivo grapes for Torcicoda was harvested between the end of August and the beginning of September, in line with seasonal averages.

### Vinification and aging

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 (rack and return). During this phase, the wine completed alcoholic fermentation at a controlled temperature that did not exceed 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

15% 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.

Made with Primitivo, this wine has strong ties to the rustic and rural countryside where it is produced. It was also a symbol of fertility and wealth for the local families, and in a not-too-distant past and it was even given as part of young brides' dowries when they married. "Torcicoda" on one hand indicates an instrument



that farmers once used to take care of their horses while on the other hand it represents the coiling, luxuriant nature of the shoots and leaves of its vines, also called the vine “of three harvests” due to its abundant growth.

**Tasting notes**

Toricoda 2018 is an intense ruby red color with light violet hues. On the nose, it offers intense fruity notes of plums well-integrated with spicy, sweet sensations of chocolate, licorice and tobacco. A soft, generous entry on the palate, Toricoda has excellent structure with elegant tannins well sustained by freshness that accompanies it long, persistent finish.