



## TORCICODA

### Classification

Primitivo del Salento I.G.T.

### Vintage

2019

### Grape variety

Primitivo

### Climate

The 2019 growing season in Salento followed relatively normal weather patterns. Winter was rather mild with precipitation levels that fell within normal seasonal averages. Spring brought cooler temperatures that resulted in a delay in bud burst and flowering while summer provided normal, dry, moderately breezy conditions. These trends allowed the red grape varieties to progress to optimal ripeness, to develop excellent concentration levels while maintaining the berries' rich fruity flavor profile. Primitivo grapes for Torcicoda were harvested between September 5<sup>th</sup> and 15<sup>th</sup>, slightly later compared to seasonal averages of the past several years.

### 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

15.5% by Vol.

### Historical data

The Masseria Maimè 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**

Torcicoda 2019 is an intense ruby red color with light violet hues. On the nose it delivers intense fruity notes of morello cherries and plums that merge with sweet spicy sensations of licorice and vanilla. Its entry on the palate is soft and generous with an elegant tannic texture that accompanies its remarkable structure. Its lengthy, persistent finish is accented by a pleasant aftertaste of liqueur cherries.