



TORMARESCA MASSERIA MAÏME 2013

ORIGIN

Masseria Maïme
Estate Grown,
Salento IGT

VINTAGE

2013

BLEND

100% Negroamaro

ALCOHOL

14% Vol.

VINTAGE

- The 2013 vintage enjoyed abundant rainfall during the winter and regular temperatures during the summer season.
- Wind, humidity and overall temperatures were advantageous overall with temperatures being favorably lower than previous vintages.
- Useful temperature swings from daytime heat to evening and nighttime coolness assisted in an excellent development of the vines and ripening of the grapes.
- The Negroamaro grapes arrived at full maturity with the seasonal averages of recent years, and the selected grapes for Maïme were picked between September 14th and 18th.

VINEYARD HISTORY

- The Masseria Maïme estate, located in Puglia, embraces both tradition and innovation. Old growth systems typical in Puglia, such as the alberello (vines trained to grow to resemble a small bush) and newer vines grown in trellised rows are planted across the vineyards.
- The mild climate, due to the vineyards' proximity to the coast, and the poor, rocky soil are ideal for the production of grapes
- The vineyards are nourished with irrigation systems, necessary to guarantee the correct vegetative growth cycle and optimal maturation of the grapes.

VINIFICATION

- The grapes were picked at peak ripeness levels to ensure maximum richness and structure in the wine.
- After destemming and soft pressing, the maceration lasted 15-18 days in stainless steel tanks during which time alcoholic fermentation took place.
- The wine was transferred directly into French and Hungarian oak barrels where it completed malolactic fermentation and was aged for 12 months.
- The wine was then bottled and aged for an additional 18 months before release.

TASTING NOTES

The 2013 Masseria Maïme is an intense ruby red in color, with precise notes of cherry and berry accompanied by delicate notes of vanilla and sweet spices. A savory, elegant wine with balanced and supple tannins, paired with a bracing acidity.