



## TORMARESCA 2014 TORCICODA PRIMITIVO

### ORIGIN

Masseria Maïme  
Estate Grown,  
Salento IGT

### BLEND

100% Primitivo

### VINTAGE

2014

### ALCOHOL

14% Vol.

### VINTAGE

- The 2014 vintage was marked by a cool and rainy spring followed by an unusually cool summer in which normal temperatures were only reached in August.
- Despite this weather pattern, the positive balance between vegetative growth and ripening of the grapes, along with timely and well calculated vineyard work (leaf removal, crop thinning) assisted the Primitivo in gaining excellent results.
- An early-ripening variety, the Primitivo grapes benefitted from the sunny days in August and early September, arriving at full ripeness in terms of aroma and structure.

### VINEYARD HISTORY

- The Masseria Maïme estate, located in Puglia, is an example of both innovation and tradition: Old growth systems typical in Puglia, such as the alberello (vines trained to resemble a small bush) and new vineyards grown in trellised rows.
- 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.
- The grapes were selected from old vine Primitivo vineyards, grown with the head training system, as well and younger vineyards with the cordon training method.

### VINIFICATION

- The grapes were picked at peak ripeness levels. After pressing, the grapes were fermented on their skins in thermo-conditioned stainless steel tanks for 15 days, using soft extraction techniques.
- The wine was placed into French and Hungarian oak barriques for malolactic fermentation and aging for 10 months.
- After 8 months of further refinement in the bottle, the wine was released.

### TASTING NOTES

The 2014 vintage exhibits an intense ruby red color. The nose is rich and ripe with notes of plum, raspberry, licorice and vanilla. Elegant in style, the wine is full-bodied and supple with generous fruit and spice and vibrant acidity.