



TORMARESCA 2015 TORCICODA PRIMITIVO

ORIGIN

Masseria Maïme
Estate Grown,
Salento IGT

BLEND

100% Primitivo

VINTAGE
2015

ALCOHOL
14% Vol.

VINTAGE

- The 2015 vintage was characterized by a warm and sunny growing season, particularly during the summer months.
- July temperatures were slightly higher than in previous years, while August and September were in line with normal seasonal averages.
- The Primitivo, sourced from well-balanced vineyards with a production which was lower than in past years, was able to fully benefit from this favorable weather, reaching 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 as 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 2015 Torcicoda is an intense ruby red in color. The wine expresses rich and complex aromas of raspberry and black cherry, followed by delicate notes of licorice and vanilla. The wine is supple and ample with a complex, long-lasting finish.