



ALCOHOL: 14.5%

BLEND:

100% Primitivo

SALENTO IGT

## 2016 Torcicoda

### VINTAGE NOTES

- 2016 was a typical Mediterranean vintage – average temperatures in the winter and spring were followed by a warm, dry summer.
- The north wind known as “tramontana” created temperature swings between daytime heat and nighttime coolness. This was important in the development of aromatics in the wine.
- The harvest greatly benefitted from this weather pattern, reaching full ripeness with a very pleasing fruitiness as well.
- The Primitivo grapes, an early-ripening variety, were picked between late August and early September.

### VINEYARD NOTES

- 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 to guarantee the correct vegetative growth cycle and optimal maturation of the grapes.
- The grapes were selected from older Primitivo vineyards, as well as younger vineyards with the cordon training method.

### HISTORY NOTES

- The Masseria Maime 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.

### WINEMAKING NOTES

- The grapes were picked at peak ripeness. After pressing, the grapes were fermented in thermo-conditioned stainless steel tanks for 15 days.
- 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 2016 vintage of Torcicoda is a brilliant garnet red in color. Aromas of black and red berry fruit are first offered on the nose of this red wine, followed by delicate notes of licorice and vanilla. The wine is beautifully structured with a complex, long-lasting finish.