



PRIMITIVO DI MANDURIA 2023

Puglia , Italy

ABOUT MASSERIA SURANI

Masseria Surani is located in Manduria, one of the most renowned areas in Puglia for the cultivation of the native Primitivo grape. Manduria was first colonized in 700 BC by the ancient Greeks, and Masseria Surani pays homage to the winemaking heritage of the area by producing high quality wines that respect the terroir and tradition of the land on which they are cultivated.

THE WINE

Primitivo is the indigenous and most well-known grape in Puglia. Though appreciated for its high alcohol in the past, wines made from Primitivo are now more elegant: as the case with this one, it is pleasantly fruity with hints of cherry and raspberry. Depending on the soil type, Primitivo can also contain spicy notes, and demonstrate notes of baking spice, licorice, and even hints of chocolate.

TECHNICAL INFORMATION

VARIETY: 100% Italian Red Blend

VINEYARD: Grapes are carefully selected in both vineyards, Lizzano and Manduria. The vines are planted on a Guyot training system on calcareous-iron rich soils.

WINEMAKING: Temperature-controlled fermentation in stainless steel, with daily pump-overs.

VINTAGE: A warm, dry summer with few disease pressures required careful harvest timing to preserve freshness, delivering fruit of good quality and concentration.

AGING: 10 months, neutral oak casks

ALC. BY VOL.: 13.5%

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM.: 13x10x13 in

CASE WEIGHT: 33 lb

BTL DEPTH: 3 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3 lbs

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SRP: $22.99

UPC: NO UPC CODE

SCC: 10087675062547