Torcicoda, Primitivo del Salento IGT, Tormaresca

Puglia, Italy



Product code	AI64ZZRC
Grapes	Primitivo
Country	ITALY
ABV%	15.5
Case Size	6
Closure Style	Cork
Producer	Tormaresca
Vintage	2023

Vegetarian

Producer

Owned by the Antinori family, Tormaresca comprises two estates in Puglia — Bocca di Lupo in Castel del Monte and Masseria Maìme in Salento. Limestone soils, heat and coastal influence shape indigenous varieties such as Aglianico, Primitivo and Negroamaro, producing wines that balance southern ripeness with freshness and structure.

Tasting Notes

Of an intense ruby red color with a slight purple tinge. On the nose notes of red fruit, black cherry and plum, combine with spicy sensations of licorice, vanilla and tobacco. On the palate it is soft and ample, with a good structure supported by an elegant tannic texture.

Viticulture

The estate is located in the countryside of Minervino Murge in Apulia, the DOC region of Castel del Monte in the region of Apulia. The estate's 140 hectares of vines are planted at about 300 metres above sea level. The soils are primarily made up of calcareous clay and 'Pietrabianca' refers to the shallow lying, limestone rocks that the farmers hit while ploughing the fields and that are typical of the area. Winters can often be harsh and even in summer, due to the altitude and the sea breezes, the temperature fluctuations in the vineyard can be significant.'

Winemaking

The grapes were harvested slightly overripe. After destemming and soft crushing, the must was transferred to stainless steel tanks, where alcoholic fermentation took place at a controlled temperature not exceeding 28 ° C. The maceration, managed with delicate pumping over and delèstage, lasted for about 13 days. Torcicoda continued its aging for about 18 months before being bottled.

Awards

