

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

New World wines from the Old World: first settled by the Greeks in the 8th c BC, over the centuries Puglia has been colonised by Romans, Turks, Slavs, Normans & Spaniards. Evidence of this long history is seen in the region's ancient coastal towers overlooking the Adriatic Sea – hence the name, Tormaresca. Acquired by Antinori in 1998 as the Puglian gem of their collection. The philosophy is to produce great wines from indigenous varietals that date back to the Magna Grecia, when all Southern Italy was known as Enotria – the land of wine. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines.

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 'Pietrabilanca' 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

