

Masseria Maime, Salento IGT, Tormaresca

Puglia, Italy



Product code	AI68ZZRC
Grapes	Negroamaro
Country	ITALY
ABV%	14.5
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

With a ruby red color, Masseria Maime expresses fruity notes of sour cherry and plum combined with pleasant sweet sensations of rosehip, iris and vanilla, with a slight spiciness of black pepper on the finish. The entrance to the palate is soft, supported by elegant tannins and a very balanced finish.

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

After a delicate crushing, the grapes were transferred to stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 26-28 ° C. The maceration, managed with soft pumping over and délestage in order to carry out a gradual and balanced extraction, lasted for 15-18 days. Subsequently, the wine was aged in French oak and Hungarian tonneaux with a capacity of 300 liters. This was followed by a further period of 15 months of aging in bottle.