

## Neprica Primitivo, IGT, Tormaresca

Puglia, Italy



<b>Product code</b>	AI84ZZRC
<b>Grapes</b>	Primitivo
<b>Country</b>	ITALY
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Tormaresca
<b>Vintage</b>	2024



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

NePriCa Primitivo has an intense ruby red color with violet reflections. On the nose prevail notes of red fruit such as black cherry, plum, candied orange combined with delicate sweet sensations of rose hips and licorice. On the palate it is sapid, structured and followed by a pleasant fruity aftertaste.

### 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 destemmed, crushed and transferred to stainless steel tanks where alcoholic fermentation took place, which took 8-10 days to a controlled temperature of about 26 °C. Malolactic fermentation is finished by the beginning of winter. This was followed by a period of further Aging, first in steel for about 8 months and then in bottle for another 4 months.