

MASSERIA SURANI

(Above) The property, which lies about six kilometers from the coast of the Ionian Sea, includes a manor house called "Masseria" dating back to the early 1900s, a typical complex of agricultural buildings which originally acted as an organizational center for all farming practices.



Heracles Primitivo 2017

Puglia IGT, Italy

ESTATE

Masseria Surani is located in Manduria, one of the most renowned regions in Puglia for the cultivation of the native Primitivo grape. Viticulture in Puglia has extremely ancient origins: Manduria was first colonized in 700 BC by the ancient Greeks. Taking inspiration from that fact, the Tommasi family, owners of Masseria Surani, has named all the wines in the range after Greek gods. The premium fruit that goes into the Masseria Surani wines is obtained as a result of strict clonal selection, modern vine training systems and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

WINE

Named for the Son of Zeus in honor of the growing area's ancient Greek origins, this wine is made from 100% Primitivo, 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 is the case with Heracles.

VINEYARD

Vine Planting: The vines are planted using the Guyot training system, with a plant density of 5.500 vines/ha. The vineyards are designed so as to fit perfectly into their surroundings: the vines are supported by wooden stakes at the head of each row, and by galvanized iron posts along their length. An irrigation system exists, but it is only used in periods of extreme drought.

Soils: Limestone-based, very fertile and permeable, as well as being cool and a reddish ocher from iron content.

WINEMAKING

Variety: 100% Primitivo

Fermentation: 12 days in temperature controlled stainless steel tanks

Aging: 10 months in oak casks

Alcohol: 13.5%

92

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"Dried cedar, dried red cherries and lots of dried-meat and tar character. Balanced and very tight for this variety, boasting beautiful tension and agile acidity, not to mention concentrated dark fruit"

90

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