

Italian Market Only

Primitivo di Manduria DOC

Matané wines comes from Salento, Puglia's most southern province, located right up against the Ionian and Adriatic seas. In fact, the gorgeous vineyards are windswept by salty breezes coming off the sea. The area's amazing palette of colors – with its blue-green waters and deep red soils – and dynamic sensations give Salentino wines an extra layered depth, unique to the region. The wine was named for its owners – **Ma**ria, **Ta**ra and **Ne**il – who partnered with a team of experts to make a wine that fully represents this region. The top wine of the range, the quintessence of Matané, it is made from pure Primitivo grapes grown in the appellation of Manduria. The wine ages four months in French oak barrique. It shows remarkable structure, which is mellowed out by the grapes typical velvety nature.

Most recent awards

LUCA MARONI: 91/100

JAMES SUCKLING: 89/100

WINE SPECTATOR: 90/100

Winemaking and Aging

Grape Varieties:	100% Primitivo
Fermentation container:	Stainless steel
Aging before bottling:	4 months

Vineyard

Vineyard location:	Manduria, Salento, Puglia
Soil composition:	Clay
Altitude:	100 meters (330 feet) above sea level

Tasting Notes and Food Pairing

Tasting notes:	Ruby red color with rich violet reflections; opulent bouquet, reminiscent of ripe cherries and plums, integrated by pleasing nuances of chocolate and vanilla. Remarkable structure, softened by the roundness and silkiness characteristic of Primitivo.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Hearty first courses, lamb and game with elaborate sauces, and hard cheeses.
Alcohol:	Alc. by vol.: 14%

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