

Italian Market Only

Primitivo di Puglia IGT

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. This grape thrives in the particularly hot and dry weather of the Salento area leading to intense wines with beautiful notes that range from dark-skinned fruits to sweet spices. It is especially recognizable for its inky color and blackberry, pepper and anise aromas. Primitivo, as well as Zinfandel, are clones of a Croatian grape called Crljenak.

Most recent awards

LUCA MARONI: 92/100

JAMES SUCKLING: 89/100

WINE SPECTATOR: 88/100

Winemaking and Aging

Grape Varieties:	100% Primitivo
Fermentation container:	Stainless steel
Aging containers:	Stainless steel
Closure:	Natural Cork

Vineyard

Soil composition:	Clay
Altitude:	100 meters (330 feet) above sea level

Tasting Notes and Food Pairing

Tasting notes:	Deep ruby red with violet reflections; fruity, spicy and intense bouquet with notes of plum, cherries, rosemary and vanilla. Full, mellow, well balanced.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Wonderful paired with hearty first courses, meat and aged cheese.

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