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SANT'ANASTASIA

PRIMITIVO DI MANDURIA DOLCE NATURALE DOCG

2021

Grape variety: 100% Primitivo

Training system: Alberello Pugliese

Age of vines: >20 years (organically grown vineyard)

Yield: 36 quintals/hectare

Harvest: 11.-16.09.2021; hand-picked into small 20 kg crates

Vinification and Maturation: maceration of the skins for several days, fermentation with indigenous yeasts at 27-28°C. The skins remained in the wine for 6 days. Maturation and refinement in steel tanks. Subsequent ageing for 15 months in 200 liter French oak barrels, 1/2 of which were new and 1/2 in their 2nd use, and 6 months in bottle.

Alcohol: 15%

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Residual sugar: 69 g/l

Number of bottles produced: ca. 500

Size of bottle: 50 cl

Vintage report: less quantity, but more quality! 2021 was generally a dry year. In the first months, there were a few more days of moisture and bud break occurred earlier than usual. There was hardly any rain from spring to autumn. The summer heat led to growth disturbances, dry berries and lower must values. Through strict selection and precise work in the cellar, we finally succeeded in producing a wine of excellent quality.

Tasting note: The nose bursts with the fruity vocation of Primitivo with ripe hints of red fruit jam, dried figs, cherries in spirit, chocolate and oriental spices.

In the mouth, it is full, warm and enveloping. The tannic texture is powerful but fine and velvety. The finish is mineral, with a sweet fruity return.

Drinking dates: 2024-2032

Serving temperature: 18 - 20°C

Pairing suggestions: Drink this dessert wine as an after-dinner accompaniment to a delicious meal or as the mood takes you. It is a classic meditation wine. Its sweetness is beguiling. Let yourself be seduced by its intense ruby red colour with garnet reflections. It softens the saltiness of mature cheeses and enhances the spicy notes of blue cheeses. It combines harmoniously with dry pastries and forms a strong bond with fine chocolate.

