



## Ares Rosso 2016

### Puglia IGT

#### 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

Ares Rosso is notably restrained given its grape composition, especially in terms of alcohol, which the Tommasi family believes is key to making balanced wines in Puglia.

#### VINEYARD

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.

*Location:* In Manduria, one of the finest zones for the cultivation of the Primitivo grape.

*Soils:* Limestone-based: it is very fertile and permeable, as well as being cool and a reddish ochre in color due to its iron content

*Farming:* All of the vineyards are organically farmed.

*Grape Varieties:* 70% Primitivo and 30% Cabernet Sauvignon

#### WINEMAKING

*Fermentation:* 10 days of fermentation in temperature controlled stainless steel tanks.

*Aging:* 6 months in oak casks

*Alcohol:* 13%

#### TASTING NOTE

Intense ruby red color. Red fruits, black-cherry on the nose. Sapid, balanced acidity, soft tannins, medium-bodied.