



Heracles Primitivo 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

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

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. Location: In Manduria, one of the finest zones for the cultivation of indigenous grapes of Puglia.

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

Farming: All of the vineyards are organically farmed.

Grape Variety: 100% Primitivo

Alcohol: 13.5%

WINEMAKING

In the vineyard, premium fruit is obtained as a result of strict clonal selection, modern vine training systems, and severe pruning.

Fermentation: 12 days of fermentation in temperature controlled stainless steel tanks.

Aging: 10 months in oak casks.

TASTING NOTE

Rich and forward, with notes of baking spice, licorice, blackberry and black cherry fruit, as well as hints of chocolate. The bright acidity and restrained alcohol levels keep it fresh throughout. Recommended with roasted and grilled meats, seasoned cheeses, and spicy stews.