



TORCICODA

Classification

Primitivo del Salento I.G.T.

Vintage

2022

Grape variety

Primitivo

Climate

Overall, the 2022 growing season in Salento was hot and dry. The winter months followed normal weather patterns and rainfall was within seasonal averages. Spring was mild with little or no precipitation allowing budbreak to take place on time. Although summer was hot and dry, the vineyards benefitted from moderate breezes that provided good temperature variations between day and night. These weather trends benefitted the grapes' ripening phase, in terms of both phenolic maturity and aromatic ripeness.

Timing of the grape harvest was consistent with seasonal averages of the past 10 years; harvesting activities took place during the first half of September at Masseria Maïme, while at Tenuta Carrubo grapes were picked between September 10th and 16th.

Vinification and aging

Grapes were harvested slightly over-ripe. After destemming, the berries were gently crushed, and the must was transferred to stainless steel tanks where alcoholic fermentation took place at a controlled temperature that did not exceed 28 °C (82 °F). During maceration on the skins, periodic pump overs and delèstage (rack and return) were performed over a period of approximately 13 days. Before bottling, Torcicoda was aged in oak, 80% in barriques and 20% in tonneaux, neither of which were first fill.

Alcohol content

15% by Vol.

Historical data

The Masseria Maïme estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Syrah, Fiano and Chardonnay.

Torcicoda is crafted with Primitivo, this wine has strong ties to the rustic and rural countryside where it is produced. It was also a symbol of fertility and wealth for the local families, and in a not-too-distant past and it was even given as part of young brides' dowries when they married. "Torcicoda" on one hand indicates an

instrument that farmers once used to groom their horses while on the other hand it represents the coiling, luxuriant nature of the shoots and leaves of its vines, also called the vine “of three harvests” due to its abundant growth.

Tasting notes

Toricoda 2022 is an intense ruby red color with light violet hues. Notes of fruit dominate the nose, particularly blackberries and raspberries that meet spicy hints of licorice and chocolate.

Entry on the palate is soft and generous with good structure sustained by elegant tannins. It closes with a long, persistent finish accented by a pleasant aftertaste of cherry jam.