

San Marzano 'Anniversario 62', Primitivo di Manduria Riserva 2016



A densely flavoured and fleshy wine with hints of prunes and chocolate covered black cherry combined with fresh herbs, quite delicious.

Producer Note

In 1962, 19 vine growers from San Marzano whose families had farmed the land for generations, combined their efforts to establish 'Cantine San Marzano'. Through the decades this cooperative has grown significantly, attracting over 1,200 vine growers. Using modern and technologically advanced vinification techniques they produce elegant wines that pay homage to the ancient Apulian wine traditions. The fusion of time honoured tradition, passion and contemporary techniques, enables this winery to produce wines with distinctive varietal and regional characteristics while reflecting the local terroir. In the Sommelier Wine Awards, San Marzano was awarded European Producer of the Year 2017.

Vintage

A mild winter was followed by a spring with frequent light rainfall, especially during the months of March and April. Summer was windy, dry and hot in July and August. The maturation was gradual; the plants suffered less during the summer compared to the previous years due to the soil water reserves built in the spring. The healthy grapes were full of vibrant fruits and varietal characteristics at harvest.

Vineyard

The grapes come from the central area of D.O.P. "Primitivo di Manduria", where they are grown in very old vineyards in San Marzano and Sava. They are planted at a density of 5,000 bush vines per hectare. The soil is mainly red with a fine texture and is generally calcareous with few emerging rocks. The renowned red hue of the soils is due to the presence of iron oxides. The climate is characterised by high temperatures all year round, very little rainfall and a wide diurnal temperature range, which has a positive influence on the quality of the grapes, concentrating the flavours in the berries. The harvest takes place during the second half of September.

Winemaking

The grapes were hand-harvested once they had reached an advanced state of ripening. Temperature-controlled fermentation took place at 24 to 26°C and lasted for approximately 15 days. The wine went through malolactic fermentation in stainless steel vats before being racked into French and American oak barrels, where it matured for 18 months.

Tasting Note

Deep and complex flavours of prunes, black cherry jam, spice and tobacco weave through the full bodied palate with its velvety texture and long, complex finish of cocoa, coffee and vanilla bean. Quite delicious.

Grape

Primitivo 100%



Winemaker:	Caterina Bellanova & Davide Ragusa
Region:	Apulia
Sub region:	Primitivo di Manduria
Country:	Italy
Alcohol:	14,5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	16
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5202916A
Case unit of measure:	6X75CL
Formats Available:	75cl, 150cl
Closure:	Diam