



## MASSERIA MAÏME

### Classification

Negroamaro I.G.T. Salento

### Vintage

2018

### Grape variety

Negroamaro

### Climate

Winter brought normal weather and precipitation levels were consistent with seasonal averages. The spring season was mild with no rain. Summer was significantly hot and dry with gentle breezes that prompted good temperature fluctuations between day and night. These climatic conditions were ideal to achieve optimal phenolic and aromatic maturity of red grape varieties. Harvesting activities of Negroamaro on the Masseria Maïme estate took place between September 24<sup>th</sup> and 30<sup>th</sup>, in line with average timeline of the past 10 years.

### Vinification and aging

The grapes were delicately crushed and transferred into stainless steel vats where alcoholic fermentation occurred at a controlled temperature of 26-28 °C (79-82 °F). Gentle pump overs and dèlestage (rack and return) were performed during maceration on the skins for a gradual, balanced extraction of color, flavor, and aromatic compounds, which extended over a period of 15-18 days. 60% of the wine was then aged in 500 liter-capacity tonneaux and the remaining 40% in French oak barriques.

### Alcohol content

14.5% 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, Chardonnay and Fiano.

### Tasting notes

Masseria Maïme is ruby red in color. The nose presents fruity notes of sour cherries and raspberries together with pleasant hints of roses, violets and slightly spicy impressions of licorice and coffee on the finish. Entry on the palate is soft and is sustained by elegant tannins and a well-balanced finish.