



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Primitivo di Manduria DOC

Matané is located in Salento, Puglia's southernmost province, located right up against the Ionian and Adriatic seas. The wine was named for its owners – Maria, Tara and Neil – who partnered with a team of experts to make a wine that fully represents this region. The wine is considered the top of its range, the quintessence of Matané, and is made from pure Primitivo grapes grown in the appellation of Manduria. The wine ages four months in French oak barrique. It shows remarkable structure, which is mellowed out by the grapes' typical velvety nature.

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**Wine exported to:** Switzerland, Slovakia, Bermuda, Austria, United Kingdom, Canada, USA, Singapore, New Zealand, Serbia, Puerto Rico, Turks and Caicos

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## Most recent awards

**LUCA MARONI:** 91

**WINE ADVOCATE:** 90

**JAMES SUCKLING:** 89

**WINE SPECTATOR:** 90

## Winemaking and Aging

Grape Varieties:	100% Primitivo
Fermentation container:	Stainless steel
Aging before bottling:	4 month

## Vineyard

Vineyard location:	Salento, Puglia
Soil composition:	Clay
Altitude:	100 meters (330 feet) above sea level

## Tasting Notes and Food Pairings

Tasting notes:	Ruby red color with rich violet reflections; opulent bouquet, reminiscent of ripe cherries and plums, integrated by pleasing nuances of chocolate and vanilla. Remarkable structure, softened by the roundness and silkiness characteristic of Primitivo.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Hearty first courses, lamb and game with elaborate sauces, and hard cheeses.
Alcohol:	Alc. by vol.: 14%
Winemaker:	Filippo Baccalaro and Mario Ercolino

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