



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.

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

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 |
| Length of alcoholic fermentation: | 12-15 days |
| Type of yeast: | Selected yeast |
| Maceration technique: | Pumpovers |
| Aging containers: | Oak barrels |
| Aging before bottling: | 6 months |
| Aging in bottle: | Several months |
| Closure: | Cork |



Vineyard

| | |
|--------------------|---|
| Vineyard location: | The vineyards are located on different plots within the area of Manduria (province of Taranto), in the southernmost part of the region. |
| Soil composition: | Mostly clay |
| Vine training: | Guyot |
| Altitude: | 100 meters (330 feet) above sea level |
| Vine density: | 2,000 vines per hectare |
| Yield: | 5-7 lbs per vine |
| Exposure: | Southeastern |

| | |
|---------------------------------------|--------------------------------|
| Years planted: | 1980-1985 |
| Time of harvest: | Late August to early September |
| Total yearly production (in bottles): | 6,000 |



Tasting Notes and Food Pairings

| | |
|----------------------|--|
| Tasting notes: | Garnet color, the nose is typical of the area and reminds of ripe fruit with some secondary notes given by the oak aging. On the palate, the wine has very good concentration with ripe fruit flavors and a nice medium-length finish. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Pairs well with strong cheese, game, and savory beef dishes. |
| Aging potential: | Up to 5 years |
| Alcohol: | 14% |
| Winemaker: | Teo D'Apolito & the Empson Family |