



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: 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



Vineyard

Vineyard location:	From vineyards in Manduria, Salento,
Soil composition:	Limestone, rich in iron
Vine training:	Guyot
Altitude:	100 meters (330 feet) above sea level



Tasting Notes and Food Pairings

Tasting notes:	A deep ruby red in color, it offers fascinating complexity on the nose: from floral scents of violets to rich fruity ones of black and sour cherries and strawberries, along with underlying balsamic notes, licorice and aromatic herbs. On the palate it is broad, full-bodied and fruity, and wins you over with its polished tannins and vibrant finish, sustained by an attractive fresh vein of acidity.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Ideal with grilled meats, roast lamb, aged cheese and tasty soups containing pulses and spices.
Alcohol:	14%