



BEATO VINI
www.beato-vini.com

Società Agricola Beato s.r.l.
Viale Giovanni Falcone 5, I-720248 Sava (TA)
Tel. +39 320 808 6800 - info@beato-vini.com
P.IVA: 02353370741

SANT'ANASTASIA

PRIMITIVO DI MANDURIA DOP

2017



Grape variety: 100% Primitivo

Training system: Alberello Pugliese

Age of vines: 17–40 years (vineyards planted in 1980, 1982, 1991 and 2003)

Yields: 4.1 tons/hectare

Harvest: 21-24.08.2017; hand-picked into small 20 kg crates

Vinification and Maturation: The grapes were destemmed and fermented in stainless steel tanks at a constant 27-28°C with alcohol-resistant selected yeasts. Skins remained in contact with the wine for 12 days. Malolactic fermentation took place in tank. Once fermentations were complete, the wine was then aged in 200-litre French oak barrels for 15 months of which 1/2 was new and 1/2 was seasoned oak of 2nd passage. The wine spent an additional 18 months in bottle before being released.

Alcohol: 15.5%

Residual sugar: 1.8 g/l

Number of bottles produced: 8'757

Vintage report: The wine year 2017 was generally a dry year. The first months brought some more damp days and the budding out took place earlier than usual. From spring to autumn there was hardly any rain. The summer heat led to growth disturbances, dried out berries and lower must yield. With rigorous selection and precise work at the cellar we were finally able to produce an exceptionally good quality wine.

Tasting note: This classically structured Primitivo di Manduria convinces with a balanced, harmonious nose and an elegant taste on the palate. Deep notes of sweet blackberries, juicy red cherries, Mediterranean spices and some cinnamon give the typical Primitivo taste.

Drinking dates: 2021-2031

Serving temperature: Best after decanting and served between 16 to 18°C.

Pairing suggestions: Enjoy our Sant'Anastasia wines with Mediterranean food, robust southern Italian dishes, grilled red meat, roasted game, aromatic stews, tomato-based pasta sauces – or with good friends sharing delicious bread, prosciutto, aged cheese and some relaxing music.