



BEATO VINI
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SANT'ANASTASIA

PRIMITIVO DI MANDURIA DOP

2015



Grape variety: 100% Primitivo

Training system: Alberello Pugliese

Age of vines: 24-35 years (organically grown vineyards planted in 1980, 1982 and 1991)

Vines per hectare: 4400

Yields: 3.0 tons/hectare

Harvest: 30 August-4 September; 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. Skins remained in contact with the wine for 12 days. Malolactic fermentation took place in tank. The wine was then aged in 200-litre French oak barrels for 12 months of which 1/2 was new and 1/2 was 2nd passage. The wine spent an additional 12 months in bottle before being released.

Alcohol: 15%

Residual sugar: 5.90 g/l

Number of bottles produced: 7,880

Vintage report: The 2015 was a year of heat and drought. A fairly fiery June and July concentrated the grapes but August and September witnessed cooler conditions and a bit of rain which invigorated the vines. The resulting wines generally have notable richness, opulence and structure but with some lifted freshness.

Tasting note: A rich yet fresh wine with notes of sweet bramble fruits, figs, dried cherries and spice. On the palate, it is expansive with velvety tannins and savory wild herbs, tomato confit and roasted meat. A refined but quintessential example of the vintage.

Drinking dates: 2019-2032

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.