



BEATO VINI
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SANT'ANASTASIA

PRIMITIVO DI MANDURIA DOP RISERVA

2016



Grape variety: 100% Primitivo

Training system: Alberello Pugliese

Age of vines: 25-36 years (organically grown vineyards planted in 1980, 1982 and 1991)

Yields: 4.1 tons/hectare

Harvest: 04.-09.09.2016; hand-picked into small 20 kg crates.

Vinification and Maturation: The grapes were de-stemmed 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 27 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: 16.3%

Residual sugar: 2.8 g/l

Number of bottles produced: 813

Vintage report: Following on from the heat and drought of 2015, the winter of 2016 experienced more temperate conditions with a notable amount of rain which allowed the soil to be replenished. The summer was warm but not overly hot with good amounts of light. Rain returned at the end of harvest, but quality was not affected and overall the wines are fresh with good delineation and depth of fruit.

Tasting note: A more classically structured Primitivo di Manduria with a more tightly wound nose and palate, offering deep and appealing notes of sweet damson plums, succulent red cherries and Mediterranean oregano. Its notable lift and chiseled mouthfeel make an appealingly stylish but still profound wine.

Drinking dates: 2022-2030

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.