



**BEATO VINI**  
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# SANT'ANASTASIA

## PRIMITIVO DI MANDURIA DOP RISERVA

### 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 de-stemmed and fermented in stainless steel tanks at a constant 27–28°C. Skins remained in contact with the wine for 12 days. The wine was then aged in 200-litre French oak barrels for 24 months of which 1/2 was new and 1/2 was seasoned oak of 2<sup>nd</sup> and 3<sup>rd</sup> passage. The wine spent an additional 12 months in bottle before being released.

**Alcohol:** 16.5%

**Residual sugar:** 7.0 g/l

**Number of bottles produced:** 2,124

**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:** Opulent and powerful, this beautiful but intense Riserva opens up with appealing and aromatic notes of wild herbs, dried figs, dates and Mediterranean spice. Rich and enveloping but still with notable lift, the seductive, high-toned palate further reveals notes of chocolate, brown sugar and dried cherries. Impressive length, complexity and structure. Built for cellaring.

**Drinking dates:** 2021-2038

**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.