



BEATO VINI
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SANT'ANASTASIA

PRIMITIVO DI MANDURIA DOP

2019



Grape variety: 100% Primitivo

Training system: Alberello Pugliese

Age of vines: 19–39 years (organically grown vineyards planted in 1980, 1982, 1991 and 2003)

Yields: 4 tons/hectare

Harvest: 06.07.2019 and 13-14.9.2019; 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. The skins and seeds remained in the wine for 11 days. The malolactic fermentation took place in the tank. At the end of the fermentations, the wine was then aged for 20 months in 200 liter French oak barrels, of which 1/2 were new and 1/2 were used for the 2nd and 3rd time. The wine was then aged in the bottle for a further 18 months before being released for sale.

Alcohol: 15.5%

Residual sugar: 3.5 g/l

Number of bottles produced: 2'415

Vintage report: After the changeable year 2018 with early budding and a rainy harvest, 2019 gave us a very good wine year and a good harvest. The summer was warm, but not too hot and with plenty of light. The quality was very good. The wines are fresh with good depth and fruitiness.

Tasting note: Dark garnet red with a lighter rim. Fresh and exotic nose displaying figs, prunes, chocolate and some balsamic notes. Ripe and unctuous palate, showing the texture of a sweet wine but remaining dry, generous dried fruit flavours with wild herbs and floral notes. Ample, rich and long finish. Balanced in a ripe warm climate style with well retained freshness and ripe tannin.

Drinking dates: 2023-2029

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.