



BEATO VINI
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SANT'ANASTASIA

PRIMITIVO DI MANDURIA DOP RISERVA

2017



Grape variety: 100% Primitivo

Training system: Alberello Pugliese

Age of vines: 26-37 years (organically grown vineyards planted in 1980, 1982 and 1991)

Vines per hectare: 4400

Yields: 4.1 tons/hectare

Harvest: 21.-24.08.2017; 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. 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 or 3rd passage. The wine spent an additional 18 months in bottle before being released.

Alcohol: 16,3%

Residual sugar: 7.4 g/l

Number of bottles produced: 830

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. However, the rainfall at the beginning of September led to a particularly good ripening process. With rigorous selection and precise work in the cellar we were finally able to produce an exceptionally good quality wine.

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: 2023-2032

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.