



MASSERIA BORGO DEI TRULLI

DUNA MIRANTE Primitivo di Manduria DENOMINAZIONE ORIGINE PROTETTA

GRAPES:
100% Primitivo

VINEYARD AREA:

Duna Mirante - from the costal dunes of the area "Monaco Mirante" near the town of Campomarino (commune of Maruggio) –in the Italian southern region of Puglia. Our vineyards lie a mere 400 meters from the Ionian Sea, safeguarded by these beautiful dunes from the saltiness of the sea. These dunes are also a protected natural reserve, where typical Mediterranean herbs (rosemary, thyme and oregano amongst others) grow wild. A truly unique area for our vineyards to thrive.

PLANT TRAINING AND DENSITY :

Our vineyards are trained using the ancient "alberello" training technique. The average age of the vines is around 60-70 years old. Production per plant is approximately 1 kg of grapes per plant, thus the production of this wine is very limited – we produced only 4612 bottles of the 2019 vintage.

HARVEST:

The harvest occurs at the beginning or in mid-September. The grapes are left on the vines for approximately 8-10 days following maturation in order to benefit from a later harvest.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place in stainless steel tanks at a controlled temperature of 23-25°C for 8-10 days. Frequent remontage and delestage are carried out during the fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGEING:

1 year in oak casks

ALCOHOL:

17%

WINEMAKER'S NOTES:

This is definitely a wine with a unique personality. The vineyards are so close to the sea that they lay in the sand. A nearly immaculate area to produce an "authentic" and genuine Primitivo: No sulphites are added, and only natural yeasts are used for fermentation. Ink-red in colour, with intense balsamic notes of eucalyptus, thyme, dark fruits, and scents of the sea itself. On the palate it is very concentrated, with salty notes of dark red fruit, plums, and Mediterranean herbs. Perfect with rich meat dishes and stews, paired with mature cheeses or simply as a meditation wine.

Our DUNA MIRANTE will bring back memories of days gone by. Powerful and firm, yet austere, elegant and velvety at the same time. Close your eyes and "feel" the Sea.

