Masseria Surani

Masseria Surani Dionysos Primitivo 2017

Puglia, Puglia, Italy

Technical Information

Style: Still, Red

Varietal(s): 100% Primitivo di Manturia

ABV (%): 15

pH: 3.6

Residual Sugar (g/L): 7.84

Total Acidity(g/L): 6.27

Volatile Acidity(g/L): 0.71

Other Information

Dietary:
Suitable for Vegetarian: No
Suitable for Vegan: No

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: No

Vineyard & Viticulture Practice

Masseria Surani Dionysos Primitivo 2017 comes from ancient vineyards at Masseria Surani, in the Salento region of Puglia. The vines are Guyot-trained and organically grown on limestone-based soils rich in iron. Yields are naturally very low and the grapes are harvested by hand, supporting concentration, ripeness and structure. This vineyard source gives Dionysos a more intense and age-worthy expression of Primitivo from southern Italy.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8004645801802

Bottle Weight (g): 1200

Bottle Dimension (mm): H32, Dia8

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 1100

Case Dimension (mm): L56 x W32 x H10

Vintage Notes

NA

Vinification

Fermentation lasts 15 to 18 days at 25–28°C, with punching down of the cap three times a day until the end of alcoholic fermentation. The wine is then matured for 15 to 18 months in large oak casks and barriques, followed by six months of bottle ageing. This extended maturation supports structure, depth and integration while preserving the rich black-fruit profile of organically grown Primitivo.

Tasting Notes

Deep ruby red in colour, with purple shades. The nose is rich in black fruit, including blueberry, black cherry and plum, alongside pepper, chocolate and sweet cinnamon. The palate is complex and full-bodied, with ripe fruit, elegant velvety tannins and a rounded texture. Spice and dark-fruit depth are balanced by freshness and savoury lift. The finish is tangy, very long and persistent.

Food Pairing

Pair with red meat, pork, aged cheeses, spaghetti Bolognese, classic orecchiette, grilled lamb, slow-cooked beef, rich tomato sauces or mature hard cheeses.