

Masseria Surani

Masseria Surani Heracles Primitivo

2022

Puglia, Italy



Technical Information

Style: Still, Red

Varietal(s): 100% Primitivo

ABV (%): 13.5

pH: 3.51

Residual Sugar (g/L): 4.92

Total Acidity(g/L): 6.09

Volatile Acidity(g/L): 0.42

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 Heracles Primitivo is produced from 100% Primitivo grown in the vineyards of Masseria Surani, in the Salento region of Puglia. The vines are Guyot-trained and organically grown, with limestone-based soils rich in iron. This terroir supports the ripe fruit, structure and depth associated with Primitivo di Manduria, while organic vineyard work helps maintain fruit clarity and balance in the final wine.

Packaging Information

Barcode: 8004645800805

Case Weight (g): 900

Case Dimension (mm): L25 x W17 x H30

Bottle Weight (g): 1200

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

Fermentation takes place in stainless steel at controlled temperature for 12 to 15 days, with pumping over three times a day to support extraction and structure. The wine then matures for 12 months in oak casks. This approach builds depth, texture and complexity while retaining the ripe fruit and freshness of Primitivo from Masseria Surani's Salento vineyards.

Tasting Notes

Deep ruby red in colour. The nose is complex and expressive, moving from violet to black cherry, sour cherry and strawberry, with balsamic notes, liquorice and aromatic herbs. The palate is broad, full-bodied and fruit-led, with polished tannins and a vibrant line of freshness. Ripe dark fruit is balanced by herbal and balsamic detail. The finish is long, lively and persistent, with attractive acidity carrying the wine's richness.

Food Pairing

Pair with grilled meats, roast lamb, mature cheeses, pulse and spice-based soups, barbecued pork, beef ragù, aubergine parmigiana or rich southern Italian dishes.