



Sorani Primitivo | Cabernet Sauvignon

PUGLIA INDICAZIONE GEOGRAFICA TIPICA

Sorani is the name of the place where Masseria Surani is situated. We have imagined this unique and fascinating location as a woman, Sorani, whose picture is therefore on the labels: a woman who is mysterious, elegant, and passionate, like the area she represents.

TASTING NOTE

Bright ruby red, this Rosso is intensely fruity, with notes of cherry, blackberry and plum, with a slightly spicy finish. On the palate it is enveloping and full flavored, with a savory finish and a pleasant lightness.

GRAPES

Primitivo 70%,
Cabernet Sauvignon 30%

ORIGIN

From the vineyards of Masseria Surani, in the Salento Region. The vines are Guyot-trained; the soils are limestone-based and are rich in iron.

www.masseriasurani.it



VINIFICATION and MATURATION

Temperature-controlled fermentation for 12-15 days in stainless steel vats, with frequent pumping of the must over the skins. Maturation for 6 months in oak casks.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

The pleasant lightness and freshness make it very versatile. Ideal with first courses based on white meats and vegetables, fresh cheeses and perfect with pizza.

BOTTLE SIZE

750 ml



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