



## Dionysos Primitivo Di Manduria

Country:	Italy	Region:	Puglia
Type:	Red	Varietal:	Primitivo
Format:	6 x 750ml		

BC	AB	SK	MB
+594366			+27678
Speculative			Open

### TASTING NOTES

Colour:	Intense deep ruby red colour.
Aroma:	Spicy notes of coffee, pepper and chocolate.
Taste:	Plum, blackberry and raspberry.
Food:	Savoury dishes, red meats, pork, aged cheeses and pasta dishes with meat sauces.

### AWARDS & ACCOLADES

2015 ~ 91 Points. "A heady mix of tilled earth, anise and tar ride over a dense blackberry and plum jam core. While densely packed on the palate, there's an impressive line of acidity pushing through to draw out the jammy fruit and spice flavors. Firm tannins lend ample support and clench up the finish. Drink from 2023." - Wine Enthusiast, Nov/2019

2015 ~ 90 Points. "Deep ruby. Dark plum, red cherry, tobacco and cedary on the nose. Dense and chewy but lively, with very good intensity to the flavors of blackcurrant, plum, raspberry and nuts. Closes long and mountingy tannic. This big, herbal and tannic red is not necessarily that much better than the Primitivo Heracles, just bigger." - Antonio Galloni's Vinous, Feb/2020

2015 ~ 90 Points. "A well-knit red, medium- to full-bodied and defined by supple tannins, with a pleasing range of ripe black raspberry, espresso crema, mandarin orange peel and cured tobacco. A mineral layer of smoke and iron emerges on the chewy finish. Drink now through 2026." - Wine Spectator, Oct/2021

2015 ~ 90 Points. "This is a heady, decadent primitivo, replete with tar, dried fruit, cedar and walnuts. A hint of menthol. Full-bodied and slightly jammy, this is, no doubt, a plush wine, but still traces a fine line of acidity towards the fruit-forward finish. Drink now." - James Suckling, Nov/2019

## OTHER INFO

The Tommasi passion for wine and their desire to discover and select the very best in Italian winemaking have taken them to Puglia where you'll find the Masseria Surani estate. The Tommasi family purchased 80 hectares of land in the Salento area, one of the finest regions for the cultivation of the Primitivo grape. Here, viticulture has extremely ancient origins, dating back to the time of Magna Graecia. The property, which lies about 6 km from the Ionian coast, also includes a manor house called 'Masseria.' A typical complex of agricultural buildings, which originally acted as an organizational centre for all of the farming operations. The renovated Masseria now houses a winery of 700 sqm; complete with winemaking and cellaring facilities. The Surani Dionysis Primitivo Di Manduria is fermented in for 10-12 days in temperature controlled stainless steel tanks, 15 months maturation in oak casks and 6 months in bottle.



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