

Cantina Ora

# Masso Antico Primitivo Appassito 2015

Italy | Salento IGT

Luca Maroni

99



It does not get any better! By hand, the grapes for the Masso Antico Primitivo Appassito are brought to the cellar, pressed and fermented. Subsequently the wine matures for six months in French oak barriques. The result is an incredibly full-bodied and dense red wine with soft tannins and fine vanilla notes. Luca Maroni finds this extraordinary drop "fabulous" and gives him the full score: 99/99 points!

In dark ruby red the Masso Antico Primitivo Appassito is shown in the glass. The wine reveals a very complex bouquet with intense and fine aromas ranging from ripe fruit to herbaceous notes. On the palate, with velvety mouthfeel and a touch of fine vanilla notes. The tannins are soft and well integrated. With a sustained final, this first-class Primitivo makes a harmonious impression.

*The Cantina Ora is one of the leading wine producers and exporters for Italian wines.*

*The company, based in Trento, South Tyrol, was founded in 1952.*

*Two "flying winemakers", five oenologists and a very well-trained staff supervise the entire production process from the vineyard to bottling in the cooperation partners, distributed over the most diverse wine-growing areas in Italy.*

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I MIGLIORI VINI ITALIANI

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