



MASSERIA
SURANI
MANDURIA - PUGLIA



Masseria Surani

A Tribute to the Ancient Greek Origins of Winemaking in Manduria.

Tommasi's passion for the very best in Italian winemaking have taken them to Puglia. Around 80 hectares of land have been purchased in Manduria, in the Salento area, one of the finest zones for the cultivation of the Primitivo grape, where 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" dating back to the early 1900s, a typical complex of agricultural buildings which originally acted as an organizational centre for all of the farming operations. It has been refurbished and the Masseria is today housing a winery of 700 sqm complete with vinification and maturation facilities.

The vines are planted using the Guyot training system, with a plant density of 5.500 vines/ha. The vineyards are designed so as to fit perfectly into their surroundings: the vines are supported by wooden stakes at the head of each row, and by galvanized iron posts along their length. An irrigation system exists, but it is only used in periods of extreme drought. The soil in this area is limestone-based: it is very fertile and permeable, as well as being cool and a reddish ochre in color due to its iron content.

55 hectares were planted with Primitivo, Negroamaro, Fiano, Cabernet Sauvignon and Chardonnay vines. The premium fruit required is obtained as a result of strict clonal selection, modern vine training systems, and severe pruning, in order to produce a small amount of high quality wines with respect for terroir and tradition.

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