MASSERIA SURANI
MANDURIA · PUGLIA



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

2020 ~ 93 Points. "A sparkling ruby red with violet highlights. On the nose, notes of plum, cherry, and coffee beans, along with hints of clove and cinnamon. Concentrated on the palate with subtle fruit sweetness, juicy acidity, and a lingering, elegant, spicy finish." - Simon Staffler & Othmar Kiem - Falstaff, Oct/2026

2019 ~ 90 Points. "Fresh, plummy and herbal nose with some background vanilla, which comes more to the fore on the medium-bodied palate, with velvety tannins and a flavourful finish." - James Suckling, Jun/2024

OTHER INFO

The Tommasi passion for wine and their desire to discover and select the very best in Italian winemaking have taken the 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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