


2008 Antiche Terre del Salento Primitivo di Manduria Feudo del Conte

Antiche Terre del Salento 


A Primitivo Dry Red Table wine from
Italy, Manduria, Primitivo di Manduria, Puglia, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #218 Apr 2015	Monica Lerner	88	Drink: 2015 - 2018	(39)

The 2008 Primitivo di Manduria Feudo del Conte is the standout wine among Antiche Terre del Salento's dry red wines. The bouquet is openly sweet thanks to the ripeness of the fruit, the aromatic intensity of the variety and the generous oak tones on display. Blackberry preserves, cinnamon and nutmeg are easily identifiable. This Primitivo continues to the palate with soft tannins, lush fruit flavors and chewy consistency.

Vincenza Dinoi's Antiche Terre del Salento is located at the heart of the Manduria appellation in the Salento area of southern Puglia. I applaud this producer's emphasis on dessert wines. With a few tweaks here and there, I look forward to tasting newer vintage of the sweet reds.

2011 Antiche Terre del Salento Primitivo di Manduria Dolce Naturale Ego Sum

Antiche Terre del Salento 

A Primitivo Sweet Red Dessert wine from Italy, Manduria, Primitivo di Manduria, Puglia, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #218 Apr 2015	Monica Lerner	88	Drink: 2015 - 2018	(40)


Save for some distant aldehydic notes, I had high hopes for the 2011 Primitivo di Manduria Dolce Naturale Ego Sum (500ml). The concept of the wine is very interesting: Fruit is harvested from 80-year-old alberello (bush-trained) vines and left to ripen until the end of October. The bouquet shows cassis, prune, fig and raisin aromas with chewy sweetness that feels heavy and dense. As a result, this dark ruby dessert wine drinks like syrup. There is no mistaking this for anything other than Puglia.

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2011 Antiche Terre del Salento Aleatico di Puglia

Antiche Terre del Salento 


A Aleatico Sweet Red Dessert wine from
Italy, Manduria, Aleatico di Puglia, Puglia, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #218 Apr 2015	Monica Lerner	88	Drink: 2015 - 2019	(40)
<p>Aleatico is mostly associated with coastal Tuscany, so the 2011 Aleatico di Puglia (500ml) comes as a very nice surprise. True to the variety, the wine bursts open with prominent notes of blackberry, prune, dark cherry and rum cake. In addition, there is a very fragrant element to the nose that recalls church incense or dried potpourri. As you would expect from Puglia, the wine is extremely ripe and opulent.</p> <p>Vincenza Dinoi's Antiche Terre del Salento is located at the heart of the Manduria appellation in the Salento area of southern Puglia. I applaud this producer's emphasis on dessert wines. With a few tweaks here and there, I look forward to tasting newer vintage of the sweet reds.</p>				
 <i>The Independent Consumer's Guide to Fine Wines</i>				

2009 Antiche Terre del Salento Primitivo di Manduria Cerva Regia

Antiche Terre del Salento 

A Primitivo Dry Red Table wine from
Italy, Manduria, Primitivo di Manduria, Puglia, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #218 Apr 2015	Monica Lerner	87	Drink: 2015 - 2017	(28)
<p>Thin and tangy on first impact, the 2009 Primitivo di Manduria Cerva Regia is made with fruit from 80-year-old head-pruned vines planted in shallow limestone soils. The wine shows moderate grace and elegance with tight berry nuances, white cherry and blanched almond. The style is thin and streamlined with an emphasis on the natural acidity of the Primitivo grape.</p> <p>Vincenza Dinoi's Antiche Terre del Salento is located at the heart of the Manduria appellation in the Salento area of southern Puglia. I applaud this producer's emphasis on dessert wines. With a few tweaks here and there, I look forward to tasting newer vintage of the sweet reds.</p>				
 <p>The Independent Consumer's Guide to Fine Wines</p>				