



Wonderful World of Wine

August 2026
Two-Rouge Club

2023 Torcicoda-Tomaresco, Primitivo

Growing Region.....	Puglia, Salento IGT, Italy
Varietal Composition.....	100% Primitivo
Fermentation.....	100% Used oak Barrels
Alcohol Content.....	13%
Suggested Retail.....	\$30.00
WineSeller Club Price.....	\$25.00

Broad Strokes: 92 Points The Wine Spectator

Torcicoda is crafted with Primitivo, this wine has strong ties to the rustic and rural countryside where it is produced. It was also a symbol of fertility and wealth for the local families, and in a not-too-distant past and it was even given as part of young brides' dowries when they married. "Torcicoda" on one hand indicates an instrument that farmers once used to groom their horses while on the other hand it represents the coiling, luxuriant nature of the shoots and leaves of its vines, also called the vine "of three harvests" due to its abundant growth.

The Masseria Maïme estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea.

Appearance:

A bottle to impress, properly heavy and thick, bringing one to assume there is a specialized wine is inside. Dark almost Darth Vader like front label. The wine is opaque at the core, drifting to a red plum skin color at the edge of the glass.

Nose:

Initially the aromas are tightly focused with a beam of mulberry and blackberry fruit showing off. Red apple pie and the spices (coriander, nutmeg, cinnamon) and even a touch of graham cracker (from the wood treatment). Roasted hazelnuts, and a bit of anise/fennel.

Texture:

A fine, full, rustic mouthful! Gratifying sips of the Primitivo (Zinfandel) with firm yet forgiving tannins, almost feeling elegant in its rustic robe. Lively and active feeling from the start to the well balanced, almost dairy cream like finish.

Flavor:

Ripe black plum meat, with notes of raspberry, blackberry, and ripe cherry marmalade. Mahogany wood tastes, roasted hazelnuts, vanilla, with hints of chocolate and coffee. Creamy dairy like finish finishes this off in a lovely and surprising fashion.

Serving Suggestions

This is a must for Bar-B-Q chicken!!!