

## PUGLIA

# MATANÉ

Matané Owners: The Empson Family

**Fast Facts**

**Owner:**  
Partnership of Maria, Neil and Tara Empson (hence Matané) and Valentino Sciotti and Filippo Baccalaro

**Winemaker:**  
Filippo Baccalaro

**Established:**  
2008

**Location:**  
Salento

**Province:**  
Lecce, Brindisi, Taranto



### THE HISTORY

Neil, Maria, and Tara Empson had long been looking for the right terroir in Puglia, when they discovered some of its finest and oldest vineyards. After tasting the silky, seductive, structured gems of this sunny region they set about finalizing the Matané project which was named after Maria, Tara and Neil.

When Neil and Maria began pioneering Italy's fine wine exports, the Italian potential had barely been recognized, much less explored. Today, something like that is true of Apulia's treasure trove of varietals and blends, both all-indigenous and native/international.

The Matané mission consists in exploring, enhancing and exporting the richness and excellence of Salento viniculture in the original Empson spirit. The Matané packaging correspondingly pays homage to Salento and depicts one of its symbols, a traditional local dance called pizzica. In ancient times, the pizzica was a ritual dance connected to Dionysus (a.k.a. Bacchus), the god of wine: a heritage from neighboring Greece and its settlers in Apulia.

The poem inscribed on the labels of Matané wines tells about the celebrations that happen during the harvest time: every night, after the harvest, locals get together and dance under the moonlight to celebrate the grapes that will soon become wine.

### THE TERROIR

Cerignola is in the province of Foggia, in the Daunia region, and more precisely on the Low Tavoliere, which is the southernmost part of the flat land known as the Tavoliere delle Puglie.

The Tavoliere has alluvial origins and is protected to the north by the Gargano Promontory and to the west by the Daunian Pre-Appennines. To the east lies the Gulf of Manfredonia, which mitigates the cold air from the Balkans in winter.

The soil is characterized by its high limestone content and good drainage properties.

The climate is mild in winter, with adequate rainfall and rare snowfall, but very hot in summer, with temperatures above 40°C not unusual in July and August, and rainfall rare.



**NEGROAMARO PUGLIA IGT:** 100% Negroamaro from vineyards comprised of medium textured clay terrain at an altitude of 330 feet above sea level. The wine undergoes temperature-controlled maceration, followed by drawing off and soft-pressing at the end of fermentation. The wine rests in stainless steel for four months. Purple, red color with dark violet, almost black reflections; intense, persistent bouquet with plenty of fruit, mainly blackcurrant and

red berries, integrated by spicy notes, notably thyme. On the palate, full, velvety and well-balanced, with a long, flavorful finish. Pairs well with most hard cheeses and game dishes.



**PRIMITIVO PUGLIA IGT:** 100% Primitivo from vineyards comprised of medium textured clay terrain at an altitude of 330 feet above sea level. The wine undergoes temperature-controlled maceration, followed by drawing off and soft-pressing at the end of fermentation. Very deep ruby red with violet reflections, fruity, spicy and intense bouquet. A full, mellow, well balanced wine showing immediate appeal. Pairs well with sturdy first courses such as red meats and

seasoned cheeses.



**PRIMITIVO DI MANDURIA "IL MATANÉ" DOC:** 100% Primitivo from the Manduria appellation. The wine undergoes temperature-controlled maceration, followed by drawing off and soft-pressing at the end of fermentation. The wine sojourns in French oak barriques for six to eight months. Ruby red in color with rich violet reflections; opulent bouquet, reminiscent of ripe cherries and plums, integrated by pleasing nuances of chocolate and vanilla.

Remarkable structure, softened by the roundness and silkiness characteristic of Primitivo; long, velvet finish.

Pairs well with lamb and game dishes.