



Welcome to Puglia.

A-MANO PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA TIPICA



Grape: 100% Primitivo

Location of vineyards: Manduria, Torricella, Sava, Lizzano, (The heart of Primitivo).

Age of vines: 30 to 60 years old.

What makes the site unique: The vineyards have a crumbly, dark reddish brown soil that resembles instant coffee. Fermentation techniques: The dark and brown soil retains heat and radiates it back onto the vine. Native yeasts were used for the fermentation which took place at very low temperatures – 64°F, in order to retain the raspberry aromas of classic Primitivo.

Why this wine is unique: Deeply coloured and exuberant on the nose, with perfumes of ripe, red fruit, especially raspberries and a spicy. On the palate it is youthful and full-bodied, with a great balance between ripe, rounded fruit characters including blackberry and blueberry.

No wood ageing.

Mark Alessio