



"A Mano" Primitivo ICT Puglia 2012

A mano means "by hand" and this reflects the philosophy of the winemakers Mark (Californian) and Elvezia (Italian). From Puglia (the "heel" of Italy's "boot") comes this distinctive wine. Made from the Primitivo grape (also known as Zinfandel in the US), the name may conjure up in English the idea of a rustic or basic wine. Nothing of the sort of course; the name merely refers to the fact that the grape is one of the first varieties to ripen each year! High in both tannins and alcohol, the wine needs a little maturity and with some time in oak it is just drinking nicely, although will improve further with age.

The grapes for this wine come from vineyards in the heart of the Primitivo growing region, located in the low hills east of Taranto in Puglia. The climate is classically Mediterranean as Puglia is a peninsula between the Adriatic and the Ionian seas. The Primitivo vines are quite old; most are the original plantings after phylloxera and range from 70 to 100 years old. As with most vineyards planted at that time they are small bush vines called "alberello" which are non-irrigated and low yielding.

The grapes are picked in early September, crushed and refrigerated, and allowed to ferment with their own wild yeasts. The very cold fermentation (16 °C) proceeds for several weeks. The wines are pressed and left to settle over the cold winter months, then racked and placed in new American and French oak barrels for a short time. After bottling the wines are rested for at least 4 months before shipping.

The wine has aromas of blackberries, raspberries, ripe black cherries and blueberries, with silky tannins and full, round texture on the palate, with a slightly smoky nose from the oak aging. Great with parmigiana melanzane or roast lamb.

Producer: A Mano Wines

Winemaker: Mark Shannon and Elvezia Sbalchiero

Country of Origin: Italy

Region of Origin: Bari, Puglia

Grapes: Primitivo

ABV: 13.5%

Closure Type: screwcap

