



## A Mano, Susumaniello 2015

### PRODUCER

Mark Shannon and Elvezia Sbalchiero, the duo behind A Mano, have worked in the wine business for most of their lives. Elvezia is a northern Italian wine marketing expert and Mark is a Californian winemaker. They fell in love with Puglia and, when they decided to start their own label, made it their home. By producing high quality wines, Mark and Elvezia have succeeded in making Primitivo one of Italy's most talked about grape varieties. They pay high prices for the best grapes from 70-100 year old vines and focus solely on quality and a modern style. After over 15 vintages, they are now getting access to some of Salento's best grapes.

### VINEYARDS

The grapes are grown in vineyards located in the Salento peninsula of Puglia. A rare and ancient red Puglian variety, Susumaniello was used mostly as a blending component until a few years ago. The name means 'little donkey' in local dialect, from the enormous load the vines bear when young, although others say that it is so called because it is stubborn and difficult to manage! The sandy vineyards are high up on the hillside, dry farmed and are over 30 years old.

### VINTAGE

2015 was a very nice harvest in Puglia, with grapes reaching very good ripeness and richness. Summer was sunny, dry and warm with many days in the mid to upper 30°Cs. Grape set was light and the beautiful weather caused the earliest harvest on record. All vineyards were very clean and the grapes were fully ripe.

### VINIFICATION

Upon arrival at the winery, the grapes were sorted and cold fermented in stainless steel tanks. Pump-overs were very gentle so as not to over-extract the aggressive tannins of this unusual variety. The wine was bottled without fining.

### TASTING NOTES

Deep, inky purple-black in the glass. Intense aromas of blackberry and chocolate are supported by blueberry perfumes, violets, blossom, crème de cassis and Mediterranean herbs. The wine is full bodied, with powerful yet fine tannins and great texture. A fantastic freshness carries through the seamless finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Bari, Puglia
<b>Grape Varieties</b>	100% Susumaniello
<b>Winemaker</b>	Mark Shannon
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Screwcap
<b>ABV</b>	12.5%
<b>Residual Sugar</b>	13.61g/L
<b>Acidity</b>	5.9g/L
<b>Wine pH</b>	3.58
<b>Bottle Sizes</b>	75cl