

A Mano,
Primitivo Rosato 2020
Bari, Puglia, Italy



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.

VINEYARDS

The grapes for this wine are grown in vineyards located in the Lizzano area. Suitable vineyards need to be sought out because Rosato needs both colour and full flavour at lower ripeness, which is not typical of Puglia. The sandy vineyards are high up on the hillside, dry farmed and are over 30 years old.

VINTAGE

2020 was an unusual growing year in Puglia with very little rain and an unusually cold spring. These conditions delayed both flowering and ripening, resulting in harvest taking place at the latest time possible. Thankfully, settled conditions at the end of the growing season enabled the fruit to reach desired concentration and ripeness levels, producing moreish wines with surprising body.

VINIFICATION

Upon arrival at the winery, the grapes were crushed and immediately pressed. Contact time with the skins was measured in seconds rather than hours. The grapes were processed as fast as possible in order to preserve the fresh fruit flavours and extract just the right amount of colour. The juice then underwent a slow fermentation at low temperatures of approximately 7°C to retain the delicate perfumes of the grapes.

TASTING NOTES

This wine is a vibrant pink colour, with youthful aromas of fresh cherries, tree-ripened peaches and cassis. The palate is structured and surprisingly full-bodied, balanced perfectly by zippy acidity and a fresh fruit character.

Grape Varieties	100% Primitivo
Winemaker	Mark Shannon
Closure	Screwcap
ABV	12%
Residual Sugar	5.7g/L
Acidity	6.4g/L
Wine pH	3.13
Notes	Vegetarian, Practising Organic, Vegan