

A Mano,
`Prima Mano` Primitivo 2021
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

Grapes for this wine come from four vineyards situated in the heart of the Primitivo growing region, in the low hills east of Taranto in Puglia. The region is an old seabed, littered with fossils, and the climate is classically Mediterranean. The Primitivo vines are quite old; most are the original post-phylloxera plantings 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 average Primitivo vineyard is quite small, less than half a hectare and the best sites have crumbly, dark reddish-brown soils that resembles instant coffee and radiate heat back into the vines.

VINTAGE

The 2021 turned out to be one of the most difficult vintages of recent years in Puglia. Drought conditions persisted throughout the summer, impacting yields and prompting the need for both the use of irrigation, where possible, and careful canopy management in the vineyards. However, thanks to the dedication of the local growers, the harvest remained excellent in quality with the grapes displaying vibrant fruit flavours and aromas.

VINIFICATION

A Mano's `Prima Mano` Primitivo is vinified at a combination of warm and cool temperatures. Once fermentation was underway, the juice was drawn off and chilled. The remaining grape skins and pulp continued to ferment at warm temperatures in order to break down and release the maximum amount of colour and tannins. At the perfect moment, the chilled must was re-added and fermentation then continued at controlled cool temperatures. This style of winemaking allows for high levels of extraction while still retaining the primary fruit characters.

TASTING NOTES

`Prima Mano` is a powerful yet elegant wine infused with cherry, ripe plum, raspberry and dried rose petals, along with subtle spicy hints. The palate is full bodied and rich, with great structure and a persistent finish.

Grape Varieties	100% Primitivo
Winemaker	Mark Shannon
Closure	Diam
ABV	14.5%
Residual Sugar	7.5g/L
Acidity	6.6g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan