



Grape Varieties	100% Primitivo
Winemaker	Mark Shannon
Closure	Screwcap
ABV	14%
Residual Sugar	9g/L
Acidity	6.5g/L
Wine pH	3.64
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

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 come from a selection of Mark's four favourite vineyards in the heart of the Primitivo growing region, located in the low hills east of Taranto in Puglia. The region is an old sea bed, full of fossils of clams, oysters and urchins. The climate is classically Mediterranean, as Puglia is on a peninsula between the Adriatic and the Ionian seas. 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 a crumbly, dark reddish brown soil that resembles instant coffee.

VINTAGE

2022 brought challenges but overall a brilliant quality harvest in Puglia. A dry winter meant that the vineyards had very meagre water reserves at the beginning of spring. This was not helped by the hot and dry summer that followed which, apart from a few isolated thunderstorms, did not bring much rain. However, these conditions mitigated any disease-pressure to the vines. Rain finally arrived in early August, restoring health to the vines and allowing the fruit to ripen fully and develop excellent balance in time for harvest. Both the yields and the quality of the grapes were very high.

VINIFICATION

The Primitivo grapes were dried for five weeks. On arrival at the cellars, the grapes were pressed, destemmed and cooled to 18°C and the must was allowed to ferment at its own pace. After racking in mid-November, the wine remained in an underground cement tank where the temperature did not exceed 10°C until being bottled under Stelvin.

TASTING NOTES

This wine is deep red in colour. On the nose, there are intense aromas of ripe dark fruit, crushed raspberries, plums and Mediterranean spices. On the palate, it is full-bodied with a great concentration of ripe, rounded fruit.