A Mano,

`Prima Mano` Negroamaro 2017 Bari, Puglia, Italy





Grape Varieties	100% Negroamaro
Winemaker	Mark Shannon
ABV	14.5%
Residual Sugar	5.5g/L
Acidity	5.57g/L
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 sandy vineyards are dry farmed and trained on trellises to prevent the sensitive grapes suffering from sunburn.

VINTAGE

2017 was one of the best vintages A Mano have experienced. The weather was perfect, with a cold winter and dry, hot summer, and the vines responded to the excellent conditions. They started harvest on the 25th of August, about 12 days earlier than normal with fruit that was of astounding quality.

VINIFICATION

The grapes were dried on the vine for 3 weeks before harvest. This was followed by hot fermentation of the skins and cold fermentation of the juice. Then all the juice is drawn off and chilled. The remaining skins get warm, break down and liberate all their color and tannins. At the perfect moment the super chilled must returns to the skins and the fermentation proceeds cold. It's the magic combination of the fruitiness of a cold fermentation.

TASTING NOTES

Deep ruby in the glass. This wine is beautifully complex, with richness and depth. On the nose it shows aromas of rose petals, violets, black cherries and damask plums. The tannins are velvety and well-integrated, the vibrant acidity keeps the flavors fresh intriging through the long finish.