

A Mano,  
`Prima Mano` Primitivo 2022  
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 2022 vintage will be remembered as producing a high quality harvest despite the challenges faced. The winter months were dry and provided meagre water reserves, this was exacerbated by the hot and dry summer that followed. Despite providing challenges, the silver lining of these conditions was the lack of disease pressure to the vines. Rain finally arrived in August and provided much needed relief to the vines and enabled great balance in time for the harvest.

## VINIFICATION

A Mano's Prima Mano Primitivo is vinified using a combination of warm and cool fermentation temperatures. Once fermentation began, a portion of the juice was drawn off and chilled, while the remaining skins and pulp continued fermenting at warmer temperatures to maximise colour and tannin extraction. At the optimum moment, the chilled must was reintroduced, and fermentation proceeded at controlled, cooler temperatures. This approach delivers high extraction while preserving vibrant primary fruit character.

## 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	<b>100% Primitivo</b>
Winemaker	<b>Mark Shannon</b>
Closure	<b>Diam</b>
ABV	<b>14%</b>
Residual Sugar	<b>8g/L</b>
Acidity	<b>7.1g/L</b>
Wine pH	<b>3.67</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Practising Organic, Vegan</b>