

A Mano,  
**Primitivo Rosato 2024**  
Bari, Puglia, Italy



Grape Varieties	<b>100% Primitivo</b>
Winemaker	<b>Mark Shannon</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>5.32g/L</b>
Acidity	<b>7.1g/L</b>
Wine pH	<b>3.18</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Practising Organic, Vegan</b>

## 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

Following a hot and exceptionally dry growing season, the 2024 vintage in Puglia produced one of the earliest harvests on record with lower-than-average yields. The weather extremes required expert vineyard management to mitigate water stress and heat, though dry conditions minimised fungal disease pressure and ensured impeccable grape health. Despite reduced quantity, the concentrated fruit delivered very good quality, yielding wines with exceptional aromatic intensity and structure.

## 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.