

A Mano,
`Prima Mano` Negroamaro 2020
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

The vineyards are located in Lizzano, overlooking the Ionian Sea, with vines averaging 70 years of age. The sandy soils are dry-farmed, and the vines are trained on trellises to protect the sensitive grapes from sunburn.

VINTAGE

2020 proved to be an unusual vintage in Puglia; very little winter rain, an unseasonably cold spring and a gradual progression into normality, all of which caused a delay to both budbreak and flowering. May and June were characterised by above-average rainfall. Careful vineyard management techniques were necessary to coax the grapes over the finish line. Although yields were down on the previous year, the berries were in excellent condition.

VINIFICATION

The grapes dried on the vine for three weeks before harvest. Vinification employed a unique dual-temperature approach: fermentation began before all juice was drawn off and chilled, while the remaining skins underwent warm maceration to extract colour, tannins, and aromatic compounds. At the optimal moment, the super-chilled must returned to the skins for cold fermentation, combining the extraction benefits of hot fermentation with the fruit preservation of cold fermentation. The wine received no wood ageing before bottling.

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 flavours fresh and intriguing through the long finish.

Grape Varieties	100% Negroamaro
Winemaker	Mark Shannon
Closure	Natural Cork
ABV	13.5%
Residual Sugar	5.71g/L
Acidity	7.3g/L
Wine pH	3.54
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan