

A Mano,
Negroamaro 2024
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

Negroamaro grapes for this wine are grown in a single vineyard covering 11 hectares, in the heart of Salice Salentino. The old vineyard is planted on sandy soils and is dry farmed. The vines are trained on trellises to prevent the sensitive grapes suffering from sunburn, and are between 30 and 60 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 to excellent quality, yielding wines with exceptional aromatic intensity and structure.

VINIFICATION

Upon 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 bottling.

TASTING NOTES

This wine is deep ruby red in colour. The nose opens with crushed black berries, cherries and spices followed by a light floral note. Full and rich, this wine is also sleek and elegant, with lingering spiciness on the palate.

Grape Varieties	100% Negroamaro
Winemaker	Mark Shannon
Closure	Natural Cork
ABV	13.5%
Residual Sugar	3.22g/L
Acidity	6.1g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan