



# Welcome to Puglia.

## PRIMA MANO



### **PUGLIA**

INDICAZIONE GEOGRAFICA TIPICA

**Grape:** 100% Primitivo old Vines

**Location of vineyards:** Lizzano, overlooking the Ionian sea.

**Age of vines:** From 70 to 90 Years Old.

**What makes the site unique:** The vineyards are low yielding. The vines grow on a crumbly, dark reddish brown soil that resembles instant coffee and that retains heat and radiates it back onto the vine. Primitivo loves heat!

**Fermentation techniques:** My invention is hot fermentation of the skins and cold fermentation of the juice! I start fermenting, then all the juice is drawn off and chilled way down. The remaining skins get good and warm, break down and liberate all their color, tannins and goodness. At the perfect moment the super chilled must returns to the skins and the fermentation proceeds cold. YES! the extraction of a hot fermentation and the fruitiness of a cold fermentation.

**Why this wine is unique:** Prima Mano has aromas of crushed rose petals, raspberries, blueberries, black pepper and sunlight on laundry followed by notes of dried apricots, maraschino cherries, lemon and eucalyptus. No wood ageing.

*Mark Alessia*