



Welcome to Puglia.

PRIMA MANO PRIMITIVO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Primitivo.

Vineyards Site: Lizzano on the Ionian Coast. Sourced from a single, nearly seventy-year-old vineyard located right by the sea.

Vinification: Hot fermentation of the skins and cold fermentation of the juice. The wine rests in concrete tanks for 2 years, followed by bottle aging for at least 6 months.

Winemaker's Notes: Intense red with extraordinary brilliance. On the nose: Rose petals, raspberries, blueberries, black pepper, and the scent of fresh laundry drying in the sun. On the palate: Refined, concentrated, and elegant, featuring a pleasant softness and an exceptionally long finish.

Food Pairings: Roast lamb, stews and roasts, aged cheeses.

Serving Temperature: 17-18°C

Alcohol: 14%

Mark Lenzie