



A Mano, 'Imprint' Primitivo Appassito 2015

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 wines of quality, 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. After over fifteen vintages, they are now getting access to some of Salento's best grapes.

VINEYARDS

The grapes for this wine come from a selection of Mark's four favourite vineyards in the heart of the Primitivo growing region, located in the low hills east of Taranto in Puglia. The region is an old sea bed, full of fossils of clams, oysters and urchins. The altitude is approximately 30-60 metres above sea level and annual rainfall is 35 centimetres. The climate is classically Mediterranean, as Puglia is on a peninsula between the Adriatic and the Ionian seas. The Primitivo vines are quite old; most are the original post phylloxera plantings and range from 70-100 years old. As with most vineyards planted at that time, they are small bush vines called 'alberello' which are non-irrigated and low yielding. The average Primitivo vineyard is quite small, less than half a hectare and the best sites have a crumbly, dark reddish brown soil that resembles instant coffee.

VINTAGE

2015 was a great harvest in Puglia and the grapes reached very good ripeness and richness. Summer was sunny, dry and warm with many days in the mid to upper 30°Cs. Grape set was light, and beautiful, hot weather resulted in the earliest harvest on record. All vineyards gave clean and ripe fruit.

VINIFICATION

The Primitivo grapes were dried for five weeks. On 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 under stelvin closure.

TASTING NOTES

A deeply coloured wine with exuberant perfumes of ripe red and black berry fruits, with notes of spice from the oak ageing. Made in the style of an Amarone, it is concentrated and opulent on the palate, with great balance. It is elegant, velvety and supple, with a long finish.

PRESS AND AWARDS

AWARDS

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VINTAGE INFORMATION

Vintage	2015
Region	Bari, Puglia
Grape Varieties	100% Primitivo
Winemaker	Mark Shannon
Features	Sustainable, Vegan, Vegetarian
Closure	Stelvin
ABV	14.5%
Residual Sugar	11.1g/L
Acidity	6.4g/L
Wine pH	3.55
Bottle Sizes	75cl