

Conviviale Primitivo, IGT Salento



Producer: Boutinot Italy Adria Vini
Winemaker: Claudio Manera
Country of Origin: Italy
Region of Origin: Salento
Grapes: Primitivo 100%
ABV: 14%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Rich, characterful, southern red from the Manduria zone - the heartland of Primitivo

Tasting Note

A warm, richly flavoured red with aromas of plums, dried fruits and sweet spices. On the palate it is generous with impressive concentration of ripe plum and black cherry fruit and hints of dried figs -all balanced by a silky smooth mouthfeel and fresh acidity.

Producer Details

Established in 2003, **Adria Vini** is a winemaking venture jointly owned by **Boutinot** and **Araldica Castelvero**, the leading co-operative in the Monferrato hills of Piemonte. Our aim is to produce authentic, well-priced still and sparkling wines from local grape varieties.

All aspects of production, from grape selection through to vinification, maturation, blending and bottling are meticulously overseen by Araldica's winemaking team of Claudio Manera and Lella Burdese - assisted by Boutinot's Tony Brown MW. Production is 12 million bottles annually and the wines are exported to more than 20 countries worldwide.

We source from a range of private growers and cooperatives, with whom we have long term relationships, principally in *Veneto, Friuli, Lombardy, Sicily, Puglia, Abruzzo* and *Sardinia*.

In The Vineyard

Produced from the local Primitivo variety cultivated in the Salento peninsula of the Puglia region, southern Italy. Grapes were sourced from selected vineyards between 20 and 60 years old and hand harvested in early September.

In The Winery

Fermentation took place at 28 to 30C with daily pumping over and 10 days contact with the skins. After malolactic fermentation the wine was bottled without oak aging.

Awards & Press

2013 Vintage: IWC 2015 - Bronze

2013 Vintage: Sommelier Wine Awards 2015 - Bronze

Food Recommendations

The perfect partner to grilled meats, pasta dishes with meat or spicy sauces and hearty stews.

2013 Vintage: "A fresh, tannic fruit bomb with grippy tannins,' as Sandro Lyhs of Oxo Tower Bar put it succinctly, with team leader Sarah Jane Evans MW expanding: 'Meaty, chewy, rustic, with good, punchy acid. Needs hearty food, but full value.'" Sommelier Wine Awards 2015, Judges Comments