



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Primitivo Puglia IGT

100% Primitivo from vineyards in Manduria, Torricella, Sava, Lizzano, (the heart of Primitivo). Fermentation takes place at very cold temperatures and lasts several weeks. After fermentation, the wines age in stainless steel and then in bottle. In Mark's words: "When I make A•Mano Primitivo, I feel almost Italian: I make wine like Elvie cooks, with great care for the gorgeous ingredients and lots of respect for tradition and heritage."

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**Wine exported to:** Australia

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## Most recent awards

**LUCA MARONI:** 94

**JAMES SUCKLING:** 90

**ULTIMATE WINE CHALLENGE:** 90

**WINE SPECTATOR:** 88

**WINE ENTHUSIAST:** 87



## Winemaking and Aging

Grape Varieties:	100% Primitivo
Type of yeast:	Selected
Fermentation temperature:	18 °C (64 °F)
Aging containers:	Stainless steel



## Vineyard

Vineyard location:	Manduria, Torricella, Sava, Lizzano, (the heart of Primitivo)
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## Tasting Notes and Food Pairings

Winemaker:	Mark Shannon
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