



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."

Wine exported to: Australia

Most recent awards

LUCA MARONI: 94

JAMES SUCKLING: 90

ULTIMATE WINE CHALLENGE: 90

WINE SPECTATOR: 88

WINE ENTHUSIAST: 87



Winemaking and Aging

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



Vineyard

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

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| Winemaker: | Mark Shannon |
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