



PLANTAMURA PRIMITIVO 'PARCO LARGO'

100% Primitivo. Fairly dark red-black color. Aromas of black plums, earth, baking spices and maybe a hint of coffee bean. On the palate it is very flavorful and full-bodied, with abundant fruit, modest tannins and good freshness despite the overall impression of ripeness. This would be perfect with pizza or any number of pasta dishes and a good all-around red wine generally. Organic.

From vines grown in the Primitivo *Gioia del Colle* DOC, (joy of the hill) Puglia, Italy. The vineyard was planted in 2016. It is North and South facing at 360m altitude; elevation makes for colder nights, and colder nights lead to better retention of acidity in the grapes when they are harvested. The soil is limestone and chalky, rich in shell. The fruit is de-stemmed. 10 day maceration. Fermentation with indigenous yeasts in stainless steel to preserve natural tannins. Aged 6 months in stainless steel, 3 months in bottle.

Plantamura is the work of Mariangela Plantamura and her husband Vincenzo. Vincenzo manages the vineyards, Mariangela the cellar. Their family has been growing Primitivo for more than a century, and they started bottling their own wines in 2002. They produce only Primitivo, in three different bottlings, differing mostly in the age of the vineyards; less than 4,000 cases are produced in total. All the vineyards are planted using massale selection, which is to say they propagate a number of the best old vines on their estate to create new vineyards, rather than buying clones from a nursery. They look for plants that have the traditional Primitivo bunches, which may contain berries that vary a lot in size (this is sometimes called 'hen and chicks'), and for naturally low yields. Grasses are cultivated between the rows during the growing season; although this is a dry part of Italy, no irrigation in used.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

PLANTAMURA PRIMITIVO 'PARCO LARGO'

100% Primitivo. Aromas of black plums, earth, baking spices & coffee bean; very flavorful & full-bodied; abundant fruit, modest tannins & good freshness despite the overall impression of ripeness. Organic.

Shelf Talker:

PLANTAMURA PARCO LARGO

100% Primitivo from the Primitivo *Gioia del Colle*, (joy of the hill) in Puglia, Italy. Fairly dark red-black. Aromas of black plums, earth, baking spices & a hint of coffee bean. On the palate, very flavorful & full-bodied, with abundant fruit, modest tannins & good freshness despite the overall impression of ripeness. This would be perfect with pizza or any number of pasta dishes & a good all-around red wine generally. Organic.



AN EASTERLY WINE SELECTION