

O.R.A. COLLECTIVE PRIMITIVO 'PRIMITIVUS'



100% Primitivo. Aromas of ripe blackberries, dried figs and a hint of spicy tobacco. On the palate, it's a celebration of dark fruit followed by a whisper of earthy notes. The finish is long and velvety. It's the kind of wine that makes you want to linger in the sun a little longer, savoring each sip like the last light of day. Pairs brilliantly with grilled meats, hearty pastas and spicy Mediterranean dishes that demand a bold, confident companion. Organic.

From the Puglia Region, Italy. The soil is a mix of sand, clay, and limestone. The vines are 35-years-old. The grapes are harvested by hand. Naturally fermented using only native yeasts, allowing the true character of Primitivo to shine through. This organic beauty is the work of one of Puglia's leading pioneers in biodynamic farming. Unclarified, unfiltered.

Change starts from the ground up. And for ORA Collective, that means rethinking the way we farm, the way we make wine, the way we care for the land, all across Italy. Meet ORA Collective, a grassroots network of farms and winemakers that through regenerative organic farming crafts natural wine that speaks of the land it comes from pure, real, and rooted in nature. But it's more than wine, it's a commitment to healthier soils, thriving ecosystems, and a planet that can breathe. O.R.A. Collective wines are real, honest, and made to be shared. Crafted through regenerative organic farming, they're full of life, fresh, easy to drink, and free from unnecessary additives. With low sulphites and low sugar, they let the land do the talking. And because we work as a collective, we keep our wines affordable, proving that good, natural wine doesn't have to be exclusive. More than just wine, it's a way to give back to the earth, grow together, and work to make a positive impact one bottle at a time.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Shelf Talker:

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