



## Getting to Know Primitivo di Manduria

*Salute! My name is Primitivo and today I will let you know some of my innermost secrets and lifetime experiences. Now before your fruitful imagination starts running wild, I will reveal to you the origins of my name and exactly where I come from. My name, Primitivo, is derived from the Latin word "primus" meaning first. In fact, I am a very precocious individual and I am known to arrive early at all stages of my physiological development when compared to fellow vine varieties. Moreover, like a treasured child, many people have tried to claim my birth. In the 1970's, the Californian wine trade, touted me, under the alias Zinfandel, as their very own grape variety. However my real birth and origin lay somewhere far away and a long time before. Wine makers, intrigued by this mystery, set on analyzing my DNA only to find that my real genetic homeland is most likely to be Croatia. Quite a traveler you will say!*

*But let's put history aside now! My Italian custodians, in the vast stretches of San Marzano district in the Puglia region, discovered that I capable of yielding a wine of fine quality that has high alcohol content and a very special aroma. In fact, I'm known there in local dialogue, as "Mirr test" meaning "Hard Wine"; a name, I feel, describes my wine's big body. Puglia is a natural home for wine grapes, discovered first by the Greeks, continued by the Romans and into the present. And it was there, that I met Valentino Sciotti, a creative and dynamic force in Italian wine, and that's where **Feudi di San Marzano Primitivo di Manduria DOC Sessantanni** was born.*



*Produced from the oldest vines in Italy, 60 - 80 years, the Primitivo low-yield bush vines are grown on rich iron skeleton soils with limestone outcrops known as the 'Terra Rossa'. The selected vineyards are found at Neviera and Casa Rossa in the San Marzano district.*

*Being very old, the Primitivo di Manduria vines bear less fruit thus producing high quality wines with lots of intense flavour. In these natural grape heavens, I am hand harvested, crushed, destalked, fermented with a very long maceration, and then left to age in oak for 6 months in 18 meters underground rock cut winery. And it is only after this long methodical process, constantly nurtured by caring and talented growers and winemakers, that I reside today inside sumptuous bottles of wine such Feudi di San Marzano's Sessantanni Primitivo di Manduria.*

*My re-incarnation, the Primitivo di Manduria Sessantanni, shows a deep ruby red color and nuances of purple red, impenetrable to light. Delicious nose from the start. Ripe strawberry jam and spice with dried cranberry. There is a darker quality like hot black volcanic rock, charcoal and a lifted fragrant blackberry-infused black tea. Big and voluptuous with grainy and gritty leathery tannin broadly coating the palate. Sweet jam on medium plus bodied frame with a bright maraschino cherry sweet-tart character that keeps the wine from being heavy. More black tea on finish with almond dark chocolate bar and cherry pie. Primitivo di Manduria Sessantanni ages for 6 months in barriques. This wine is ready to drink on release but can age for a further 7- 8 years.*

*I have received outstanding reviews from renowned critics such as Robert Parker's Wine Advocate who described me as "... over-the-top offering loaded with super-ripe dark fruit and plenty of French oak. The wine shows good persistence, but finishes with discernable sweetness on the close. (April 2009) "*

*My C.V. boasts many accolades such as Winner of the Best Foreign Wine Trophy in the Auckland Wine Competition, Best Italian Wine & Best wine in the world 2009 London International Wine & Spirits Competition and Best Red Wine by the "Annuario dei Migliori Vini Italiani 2009" Luca Maroni.*



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