

# Giuseppe Attanasio



The grandson of the winery's founder Giuseppe (whose name still graces the labels), Alessandro Attanasio farms 7 ha of primarily bush-trained Primitivo in the province of Taranto, hard on the northern coast of the Ionian Sea in southern Puglia. He works these stingy old vines—which give him 40 hl/ha in a bountiful vintage, and 20 in a tough one—according to old agrarian practices: following the phases of the moon, employing only copper and sulfur to treat against disease, fertilizing with manure and humus, and conducting all vineyard work manually and harvesting by hand. This zone's reddish soils of silty clay over friable tufo limestone yield wines of intensely rich fruit, certainly, but they are also shot through with a cleansing minerality and framed by a savory salinity that speaks of the nearby Ionian—clear expressions of Puglia's terroir.

As those familiar with our tastes may surmise, we at Rosenthal were not explicitly seeking out high-alcohol wine from the deep south of Italy in the recent past; nonetheless, the Attanasio family's bold, wild Primitivo di Manduria grabbed us by the collar and all but forced us to reckon with it. Intense ripeness as a true expression of terroir is vastly different from intense ripeness as an end goal of winegrowing and winemaking, and in wines such as Attanasio's it is simply a fact of nature—and just one part of a riveting whole. Alessandro harnesses these elements into Primitivo that demonstrates with authority that equilibrium can exist even in wines of extremes.

## Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Ferrous, silt-rich clay and volcanic tuff
- **Vines:** Vines are head trained and average 40-50 years old
- **Yields:** 20-40 hl/ha
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Following total destemming, wines ferment in stainless-steel tanks.
- **Extraction:** Wines see pumpovers during maceration
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation

## Aging:

- **Élevage:** Wines age 16 months in stainless-steel tanks and 12 months in 225-l barriques (20% new). Riserva ages 12-14 months in stainless-steel tanks, 12 months in 228-l barriques, and 12-24 months in 114-l feuilletes. Dolce Naturale ages 24 months in stainless-steel tanks.
- **Lees:** Wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered.
- **Sulfur:** Applied when necessary