

# 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

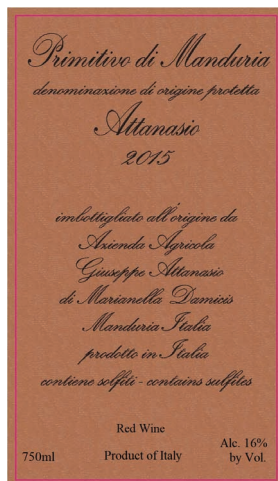
## Aging:

- **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

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## Primitivo di Manduria



### At a Glance:

- **Appellation:** DOP Primitivo di Manduria
- **Uvaggio:** Primitivo (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 16.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 5 hectares of vines surrounding Manduria
- **Soil Types and Compositions:** Ferrous, silt-rich clay and volcanic tuff
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 15-30 years old.
- **Average Yields:** 20-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid-September

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation
- **Élevage:** 16 months in stainless-steel tanks and 12 months in 225-l barriques (20% new)
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary

### In The Glass:

Attanasio's basic Primitivo di Manduria comprises three quarters of the family's production. Primitivo—better known in the United States as Zinfandel—delivers brawny tannins alongside its explosively rich fruit, and thus Attanasio favors releasing his wines after a few years of resting in bottle so that these tannins are better harmonized. Leading with strong notes of licorice, spice, plum, and black cherry, this wine's complexity reveals itself with subtler notes of tobacco and unsweetened chocolate. It resolves, though, to a clean, penetrating finish, with the impression of acidity rising sharply as the sensation of richness recedes.

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## Primitivo di Manduria Riserva



### At a Glance:

- **Appellation:** DOP Primitivo di Manduria
- **Uvaggio:** Primitivo (100%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 16.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 5 hectares of vines surrounding Manduria
- **Soil Types and Compositions:** Ferrous, silt-rich clay and volcanic tuff
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 15-30 years old.
- **Average Yields:** 20-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid-September

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation
- **Élevage:** 12-24 months in stainless-steel tanks, 12 months in 225-l barriques (20% new), and 12-24 months in neutral 114-l feuilletes
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary

### In The Glass:

Like the estate's other Primitivo, this wine spends its first 12 months in steel, and is then transferred to 225-liter barriques; after one year, Alessandro selects the very best barrels to be bottled as the Riserva, keeping them in these barrels for an additional year, then moving them to tiny 114-liter barrels for a third year of barrel aging. The Riserva ratchets up the tobacco and earth elements of the basic bottling, and the fruit, though just as luscious, rises up through the wine more reservedly and with less explosive force, creating an overall impression of greater complexity.

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## Primitivo di Manduria Dolce Naturale



### At a Glance:

- **Appellation:** DOP Primitivo di Manduria
- **Uvaggio:** Primitivo (100%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 16.5%
- **Average Residual Sugar:** c. 75 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Attanasio family's oldest parcel of vines, just outside Manduria
- **Soil Types and Compositions:** Ferrous, silt-rich clay and volcanic tuff
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines were planted in early 1920's
- **Average Yields:** 20 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid-September

### In The Cellar:

- **Fermentation:** Following several weeks of air drying, grapes are pressed and ferment in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation
- **Élevage:** c. 24 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary

### In The Glass:

Only in vintages that are particularly hot and dry—which is really saying something for southern Puglia—does Attanasio produce the locally legendary “Dolce Naturale” version of Primitivo. A parcel of the family's oldest vines, planted in the early 1920's, is harvested and air-dried in a naturally ventilated room of the cellar for several weeks. These raisinated berries are pressed for their meager amount of juice, and the wine finishes fermentation with around 75 g/l of residual sugar. Even in a wine this sweet and dense, the terroir roars through, with savory spice contributing high-toned elements that merge with the ample acidity and offset the sugar appealingly.