

Giuseppe Attanasio



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.