

Giuseppe Attanasio



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.