



2010 Primitivo

100% 2010 vintage
96% Lodi appellation
96% Bella Vigna Vineyard
4% Sierra Foothill Charbono

After several days of cold maceration we bled ~5% of the juice to make our Rosato, then inoculated the must with a fruit enhancing yeast strain.

Immediately following fermentation and pressing, the wine was filled to barrels, so a malo-lactic conversion would transpire in cooperage.

It was aged for about six months in a combination of 16% new Hungarian oak, 8% once used Hungarian oak, with the balance in relatively neutral French oak barrels.

Bottled in June 2011; 13.7% alcohol, pH 3.69 & TA 5.9 g/l

Fruity, soft and supple; possessing aromas and flavors of black cherry and boysenberry, along with hints of anise and vanilla; it is nuanced and possesses an elegant, dry finish.

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