



2011 Primitivo 'barile'

100% Primitivo

100% Bella Vigna Vineyard

100% Lodi appellation

We selected the best portion of the vineyard to produce this stylized, 'riserva' tier bottling. After a cold maceration the must was inoculated with a fruit enhancing yeast strain.

Following fermentation and pressing, we filled a significant percentage of both new and newer barrels, with a malo-lactic conversion taking place in small cooperage. The total time in barrel was about seven months - a combination of 30% new Hungarian oak, 30% once used Hungarian and French oak, with the balance in fairly neutral French oak.

Bottled in June 2012; 13.9% alcohol, pH 3.66 & TA 5.7 g/l

Supple and layered; with subtle aromas and flavors of dark fruits (cherry & plum), along with hints of spice (pepper & clove); with a rich, lingering, complex finish.

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