



2015 Primitivo

87% Primitivo

13% Barbera

100% Lodi appellation

Harvest in mid Sept was followed by several days of cold maceration, after which the must was inoculated with a fruit enhancing strain of yeast. Immediately following the primary fermentation and pressing, the wine went into older neutral barrels for a malo-lactic conversion.

While only minimally handled, late spring of the following year it was racked and we blended in a small percentage of Barbera, to enhance its expression and add complexity. Aging continued for another three months in neutral oak cooperage.

Bottled in Aug 2016; 14.9% alcohol, pH 3.58 & TA 6.0 g/l

Fruity and engaging; having a briary aroma of blackberry, floral notes like violet and a hint of spices like clove; with berry and cherry flavors, it has a bold and firm finish.

www.uvaggio.com