



2016 Primitivo

93% Primitivo

7% Barbera

100% Lodi appellation

Harvest occurred mid Sept, followed by several days of cold maceration, after which we inoculated with a fruit enhancing yeast strain. Immediately following primary fermentation and pressing, it was filled into neutral barrels for a malo-lactic conversion.

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

Bottled in Jul 2017; 14.6% alcohol, pH 3.76 & TA 5.2 g/l

Fruity and engaging; with aromas of blueberry and raspberry, plus floral notes of violet; flavors of cherry and raspberry; with a nutmeg spice note leading to a long, supple finish.

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