



2017 Primitivo

97% Primitivo

3% Barbera

100% Lodi AVA

Harvest occurred mid Sept, which was followed by five days of cold maceration, until the lightly crushed fruit had begun fermenting with an 'indigenous' yeast. We subsequently inoculated with a cultured strain, to help insure a complete fermentation.

After pressing, we filled barrels for its malo-lactic conversion. Aging was in newer French oak barrels, with very low SO₂. Just minimally handled, it was racked once in the spring, when we blended in a small percentage of Barbera, adding complexity. Aging continued for another five months in cooperage prior to bottling.

Bottled in Aug 2018; 14.3% alcohol, pH 3.76 & TA 5.4 g/l

Aromatically the ripe berry aromas mingle with a floral, violet perfume and subtle oak; berry and currant flavors persist in the supple finish.

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