

OGNISSOLE® PRIMITIVO DI MANDURIA

OGNISSOLE **Primitivo di Manduria DOC**

The 125-acre Ognissole estate, near the town of Fragagnano in Apulia's Manduria region, was established in 2000 by the founders of Feudi di San Gregorio. Over the past 20 years or more, Feudi di San Gregorio, in southern Italy's Campania region, has played a leading role in fostering a winemaking revolution that extends across southern Italy, and has led to a remarkable resurgence of regional wine industries.

Along with the guidance of renowned consulting enologist Riccardo Cotarella, arguably Italy's foremost winemaker, the Ognissole range taps into the enormous potential of local, ancient varieties in an effort to bring prestige and recognition to these treasures of the south. Ognissole seeks to revitalize this ancient area, bringing Apulia to the forefront among world-class wine regions.

PRODUCTION AREA:	Harvested from 20 acres of vineyard in the Fragagnano section of the commune of Manduria, located approximately 250 feet above sea level in Puglia in Southern Italy. Vines are planted at a density of 4,000 per acre where younger vineyards are concerned and 1,400 per acre in older vineyards featuring mature 20-year-old vines. Manduria is acknowledged to produce the finest quality Primitivo grapes in Italy. Soil in this area is of medium composition, deep and calcareous, with a substantial presence of clay
GRAPE VARIETIES:	100% Primitivo
PRODUCTION TECHNIQUES:	Vines are trained using the Guyot system with four shoots. Yields are typically 1.3 lbs per vine. Grapes are handpicked during the first 10 days of September. After de-stemming and a gentle pressing, maceration takes place at a controlled temperature. The resulting wine spends 14 months in new French oak prior to bottling and release
DESCRIPTION:	<p>Color: Deep ruby red with violet reflections</p> <p>Bouquet: Complex, powerful, spicy hints of clove and black pepper with woody undertones. Suggestions of wild cherry and prune</p> <p>Palate: Soft, consistent, with an excellent balance of acidity and tannins. Velvety smooth. Closes with lingering sensations of cocoa and coffee</p>
ANALYSIS:	<p>Alcohol: 13.5%</p> <p>Total Acidity: 5.7 g/l</p> <p>pH: 3.6</p> <p>Res. sugars: 0</p> <p>Dry extract: 41.2 g/l</p>
FOOD PAIRINGS:	Serve with red meats, richly flavored pastas and risottos, casseroles, stews and a wide range of hard and semi-hard cheeses

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