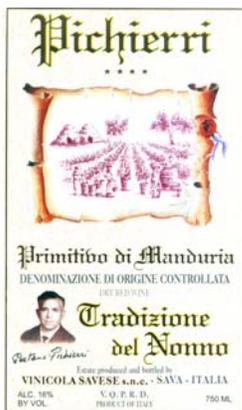


Pichierri-Savese

Tradizione del Nonno

Primitivo di Manduria DOC



The Pichierri family vineyards are located in the region of Puglia, in the area known as Sava. Situated on the Salento peninsula, Italy's boot heel, Sava is high on the instep on a gentle rise known as the Murge Tarantine. Here, where the soil is red, dotted by white limestone and the hills are low and the land is open, stand the vines of the Primitivo grape. The midday sun is scorching, due to the close proximity to North Africa, but microclimate variations are created by air currents crossing from the Adriatic to the interior Ionian Sea. The earliest knowledge of this varietal is that it originated in Greece. It is not known exactly how or when this plant was transported into Italy, but the history of this grape in Italy dates back many centuries. In the 17th century it is known that the Benedictine monks named the varietal "Primitivo" because of its precociousness (early maturity of the grape) in this zone. These vines stand poetically short and stocky, like ancient gnomes with their arms stretched up to the sky to bask in the heat of the sun. The deep fruity intensity of this incredible wine is a wonderful complement to pasta dishes with meat sauces, roasts, game and sharp cheeses. Decanting is recommended for 1-2 hours before serving in order to appreciate its full beauty.

Production Area:	Primitivo del Manduria, Puglia
Grape Varietal:	100% Primitivo
Vineyard Characteristics:	5 hectares of 35-50 year old vines located at 120 meters above sea level in calcareous soil with all day exposure to the sun.
Form of Planting:	Short trees (also referred to as "goblet") with 3,500 vines per hectare.
Harvest and Vinification:	Literally translated this name means "Tradition of the Grandfather" which is the way this wine is made. The grapes are harvested in the middle of September, having been allowed to over-mature slightly on the vine in order to increase the brix sugar and alcohol content. The fermentation begins with skin contact for a few days in order to maximize color extraction and limit harsh tannins. 10-15% of the wine is then aged in 225 liter oak casks, and the remainder of the juice in large amphorae, for a period of 18 months, then bottled at a low temperature in order to not alter the characteristics of this beautiful wine.
Sensory Characteristics:	This is a huge, robust, fruity, yet dry wine with a delightful aroma and a smooth velvety finish.
Analytical Data:	Alcohol: 16% Residual Sugar g/l: 12 Total Acidity g/l: 6.4

Number of Cases: 1500 per year