
PLANTAMURA CONTRADA SAN PIETRO



Region: Puglia, Italy

Appellation: Primitivo Gioia del Colle DOC

Grapes: 100% Primitivo

Farming: Certified organic

Age of vines: Vineyard planted in 2000, vines are coming from the massal selection

Altitude, Aspect, & Soil Type: 360 m, North and South facing, limestone and chalky soil rich in shell

Typical Harvest Time: First ten days of September

Maceration & Fermentation: Fermentation in stainless steel to preserve natural tannins, indigenous yeasts, fruit is de-stemmed, 10 day maceration

Aging: 12 months in stainless steel, 6 months in bottle

Production: 16,000 bottles annually

Notes from Oliver:

For my taste, the best, freshest Italian Primitivos come from a high part of Apulia with the lovely name ‘Gioia del Colle,’ or ‘joy of the hill.’ Plantamura is the work of Mariangela Plantamura and her husband Vincenzo. Vincenzo manages the vineyards, Mariangela the cellar. Their family has been growing Primitivo for more than a century, and they started bottling their own wines in 2002. They produce only Primitivo, in three different bottlings, differing mostly in the age of the vineyards; less than 4,000 cases are produced in total.

Dark red-black; aroma of blackberries, black plums, earth, baking spices, hint of coconut; same notes on the palate, pretty big wine but low in tannins and fresh. I would drink this with red meats or any number of pasta dishes.