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## PLANTAMURA PRIMITIVO RISERVA

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**Region:** Puglia, Italy

**Appellation:** Primitivo Gioia del Colle DOC

**Grapes:** 100% Primitivo

**Farming:** Certified organic

**Age of vines:** Vineyard was planted in 1987, head-trained vines , giving even lower yield than the other two vineyards. 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, 12 months in bottle

**Production:** 8,000 bottles annually

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### 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.

Very dark red-black; intense aroma of black fruits, spices, hints of coffee-bean and mint; same notes on the palate, big wine but not tannic, plush texture despite the complete absence of oak; very long. Roast lamb, maybe? Outstanding Primitivo, best I’ve had.