

Giuseppe Attaniso Primitivo di Manduria Dolce Naturale

THE FACTS

COUNTRY: Italy

REGION: Puglia

APPELLATION: Manduria

CEPAGE: 100% Primitivo

WINEMAKING: A parcel of the family's oldest vines, planted in the early 1920s, is harvested and air-dried in a naturally ventilated room of the cellar for several weeks, thereby shriveling the grapes and concentrating their sugars. These raisinated berries are pressed for their meager amount of juice, and the wine finishes fermentation with around 75 grams per liter of residual sugar, then spends two years aging in stainless steel.

AGING: 2 years in stainless steel

THE STORY

The grandson of the winery's founder Giuseppe (whose name still graces the labels), Alessandro Attanasio farms seven hectares of primarily bush-trained Primitivo in the province of Taranto, hard on the northern coast of the Ionian Sea in southern Puglia. He works these stingy old vines—which give him 40 hectoliters per hectare in a bountiful vintage, and 20 in a tough one—according to old agrarian practices: following the phases of the moon; employing only copper and sulfur to treat against disease; fertilizing with manure and humus; and these being bush vines, conducting all vineyard work manually and harvesting by hand. This zone's reddish soils of silty clay over friable tufo limestone yield wines of intensely rich fruit shot through with a cleansing minerality.

