



Welcome to Puglia.

IMPRINT of Mark Shannon PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA TIPICA



Grape: 100% Primitivo

Location of vineyards: Lizzano, Pulsano.

Age of vines: 40 to 60 years old.

What makes the site unique: The vineyards are on a red/brown sandy soil with a great drainage. The region is an old sea bed, full of fossils of clams, oysters and urchins. The altitude is approximately 10-30 meters above sea level. The climate is classically Mediterranean: windy and warm.

Fermentation techniques: For Imprint we dry the grapes for five weeks. After that they are pressed, destemmed and cooled to 54°F and the must is allowed to ferment at its own pace. After racking in mid-November, the wine remains in an underground cement tank where the temperature never exceeds 50°F.

Why this wine is unique: A deeply coloured wine with exuberant perfumes of ripe red and black berry fruits, with notes of spice. Made in the style of an Amarone, it is concentrated and opulent on the palate, with great balance. It is elegant, velvety and supple, with a long finish. No wood ageing.

Mark Shannon