

# DANZANTE



## DANZANTE PRIMITIVO 2004

### WINEMAKERS NOTES.

The 2004 Danzante Primitivo has a ruby red color with pronounced garnet highlights. Initial aromas suggest tanned leather, making way for riper impressions of blackberry preserve and cherry marmalade; subtle hints of tobacco leaf round out an impressive nose. Solidly built, this Primitivo displays prominent tannis, a generous alcohol, and a sinewy vein of pleasantly tangy acidity. A lengthy finish completes a fine effort. Danzante Primitivo pairs well with meat stews with meat stews with pork, kid, or lamb, sauced beef, and aged cheese.

### VINEYARDS AND GRAPES

The name Primitivo comes from the Italian word "Primiticcio" meaning early, due to the grape's short vegetative cycle and precocious ripening compared to other varieties. It's believed to have been brought to Italy from an area of Croatia known as Dalmatia over 2000 years ago, finding the perfect environment in the southern are of Italy, In the Middle Age its spread to the area today known as Puglia. The grapes for Danzante Primitivo are selected from the province of Taranto, on hills overlooking the Ionian Sea. Early wine growing in Puglia dates back to 2000 BC, and in later years, Greek settlers introduced more advanced systems of viticulture and vinification. The regions continued to prosper and today is among the most productive agricultural and wine regions in Italy. Primitivo thrives in this warm, dry climate producing a wine that is powerful yet elegant.

### WINEMAKING

The grapes are hand harvested in September, and soft pressed. The wine is then fermented in stainless steel tanks at 25C (77F) for approximately 10 days. It is given seven days of extended skin contact to extract the variety's color and aromas. Immediately following the primary fermentation, the wine undergoes Malolactic fermentation to increase the complexity and soften the acid. The wine is not oak aged, but rather matures in stainless steel for approximately 9 months in order to enhance its powerful fruit flavors.