



APPELLATION:	Primitivo del Salento I.G.T.
VARIETALS:	100 % Primitivo
VINES:	35 – 40 year old
VINIFICATION:	Grapes are hand-picked and vinified in temperature-controlled stainless steel tanks.
ALCOHOL:	14%

Il Trullo

The Salento peninsula, in Puglia, the heel of Italy's boot, is geologically a giant limestone rock rising out of the Mediterranean. The natives of this region have from time immemorial used this porous rock to build mortar-less houses called "trulli." They also planted vines in this rocky but well-drained soil. The resulting wine was always rich and robust, and frequently shipped north to fortify Tuscan and Piemontese wines in difficult vintages.

For centuries, a favorite local grape has been Primitivo. DNA testing has finally revealed that Puglia's Primitivo, California's Zinfandel and Croatia's Crljenak are genetically equivalent (and probably originated in Greece.) Their various clones make similar though different wines in different regions, depending on varying soils and climates, viticultural practices and winemaking techniques.

Il Trullo is a selected cuvee of Primitivo, made for Villa Italia by local growers and professional winemakers. From 40-year-old head-pruned vines, it is hand-picked and vinified in temperature-controlled stainless steel tanks. It is bottled young to capture the vibrant cherry fruit which makes Primitivo so immediately appealing. Bottle aging brings out the spicy nuances of the wine, as well as some enticing eucalyptus notes. Though the wine is young and fresh, it has great depth of color and flavor. It also has a firm structural backbone, but soft tannins on the long finish.

It is simply perfect with virtually all hearty and flavorful dishes!