

Uvaggio Primitivo

Uvaggio Wines

United States - California - Lodi

As we traverse the highways and byways of the wine world, the number-one question we encounter is “are Primitivo and Zinfandel really the same wine?” Well, yes and no. After years of genetic research, ampelographers discovered both are clones of a Croatian grape called Crljenak Kaštelanski (aka: Tribidrag). This means they’re not exactly the same (but oh so very close). It’s lively and fruity, generally offering a brighter expression than typical Zin (think fresh blueberries, not blackberry preserves). Neither Croatian or Pugliese, ours is a perfect complement with America's farm-to-table cuisine.

Decades ago we helped pioneer an 'old vine' Zin revival in the Napa AVA, plus planted Napa's first Primitivo. We have moved-on to a more cost effective AVA, sourcing from a vineyard planted for the Prisoner program.

Aromatically the ripe berry aromas mingle with a floral, violet perfume and subtle oak; berry and currant flavors persist in the supple finish.



Specifications

Appellation	Lodi
Varietals	97% Primitivo, 3% Barbera
Vinification	5 days cold maceration following harvest, until the lightly crushed fruit began fermenting with indigenous yeast. They subsequently inoculated with a cultured strain to help insure complete fermentation. After pressing, barrels were filled for malolactic conversion. Aging was in newer French oak barrels, with very low SO2. Just minimally handled, it was racked once in the spring, when we blended in a small percentage of Barbera, adding complexity. Aging continued for another five months in cooperage prior to bottling.
Production	181 cases (9-liter cases)
Pairings	Great with grilled meat and vegetables, as well as mild cheeses.

Reviews and News

2017 Uvaggio Primitivo - 88 PTS - WE

2015 Uvaggio Primitivo - 92 PTS - Editors' Choice - WE