



Palamà Arcangelo Primitivo I.G.P.

(ark-AHN-geh-loh pree-mee-TEE-voh)

Palamà is a small estate in a sea of gigantic producers—a speck of an island on the Salento Peninsula—and they would have it no other way. With perhaps the lowest yields in the entire appellation, Palamà is committed to the highest quality “everyday” wines that can be produced, without the fuss of new oak, just ripe, fresh, powerful fruit. His Primitivo is a delight; lush, yet bright and approachable, with notes of dark anise, cedar, and blackberry confit.



LOCATION

Puglia, Italia.
(Town of Salento)
12 hectares. 81 meters.



SOIL

Medio Impasto.



ESTATE

Palamà.
(pah-lah-MAH)



VINE

Alberello. Spalliera.
4,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Nini Palamà.
(nee-NEE pah-lah-MAH)



VINIFICATION

Classic fermentation in concrete.



VARIETALS

100% Primitivo.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.5 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Pizza Napoletana, eggplant
Parmesan, and zesty Cioppino.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com