

PRODUTTORI DI MANDURIA

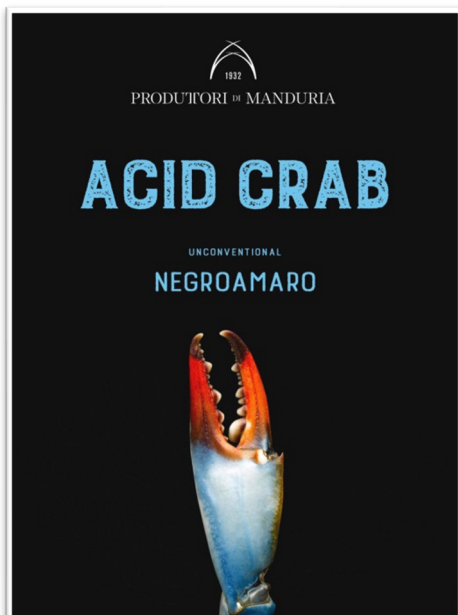
A native of the area and one of the most renowned Apulian Winemakers (he has worked for historical producers like Candido and Leone De Castris), Leonardo Pinto has worked as the consulting winemaker at Produttori di Manduria for over 20 years. He's considered the Father of Primitivo di Manduria, and a real expert of this native Apulian grape.



Produttori di Manduria is the oldest active wine cooperative in Puglia: it was first established in 1928 as "Federazione Vini di Manduria" and then converted into a cooperative in 1932 as "Consorzio Vini e Mosti di Manduria". Today the company can count on 900 hectares of vineyards, mainly cultivated with Primitivo grapes. There are more than 400 small artisans-winemakers who, thanks to their deep knowledge of this ancient vine, have earned the mention of "Masters in Primitivo". In 2018, the first in Italy with 8 other pioneers, the winery obtained the certification of "Sustainable Company".

The Winery's Management has always been extremely stable, with only 5 Presidents in the last 76 years (Italy has changed a few dozen Governments in the same period!). This historical connection between the Cooperative and Manduria is reflected today in the new name of the Winery: Produttori di Manduria – Maestri in Primitivo.

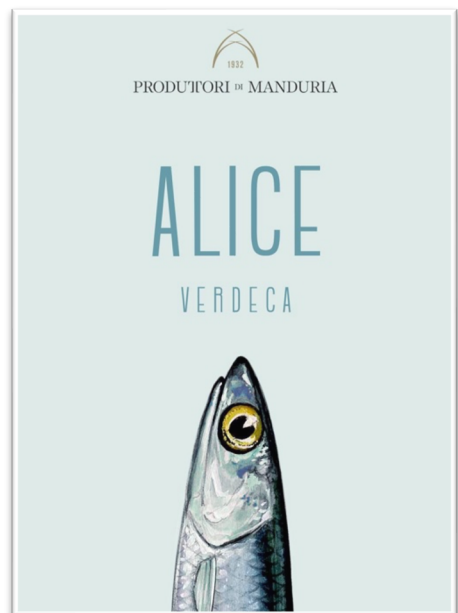
Primitivo represents the major focus of the winery, both in terms of vineyards planted (over 60% of the total) and in terms of tradition: Manduria is considered the birthplace of the native Primitivo grape, so much so that in 1974 the Italian Government recognized a specific DOC appellation to the Primitivo made in Manduria. Thanks to this intimate, almost symbiotic, relationship between Manduria and the Primitivo wine production, the winery has always played a vital role in the local economy, becoming the center of Manduria's economic, social and cultural life. Primitivo refers to the early ripening nature of this grape. Two main biotypes exist: Primitivo di Manduria and Primitivo of Gioia del Colle (both names of grapes and wines). In most cases, thanks to the high temperature in Puglia during the Summer, most producers would harvest as early as mid-August. The most important characteristics of this grape are its ability to accumulate sugars easily, and its high content of polyphenols (tannins) and stable anthocyanins (the coloring pigments in the skins): these peculiar features provide the wines made with this grape with full-body and concentration, dark color and robust tannic finish. A genetic similarity has been proven between Apulian Primitivo, Californian Zinfandel and Croatian Tribidrag, and they are all considered biotypes of the same plant. According to most experts, it is likely that Italian immigrants brought this grape from Italy to CA during the early 1800 migrations.



'Acid Crab' Negroamaro 2024

A playful, unconventional take on Negroamaro, a grape traditionally known for rich, dark, full-bodied wines from Puglia. The quirky name signals a shift away from that classic style, instead highlighting higher acidity, freshness, and a more modern, edgy approach that challenges the region's "big and jammy" reputation. The result is a brighter, lighter, more chillable red with vibrant fruit and a subtle bitter finish, designed for easy drinking rather than power. Handpicked in early September. Fermentation at temperatures that did not exceed 25°C (77°F), then a short aging in stainless steel tank before bottling.

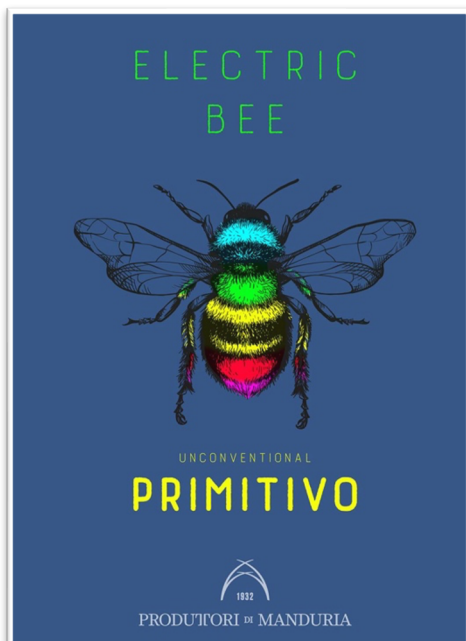
90 Points – '23 Decanter – *"Ripe blackberry and black cherry feel generous and classic, hinting at sweetness alongside a velvety texture. Gentle acidity keeps it flowing. Supple, long, fleshy and dark-plummed."*



'Alice' Verdeca Salento 2025

Verdeca is another obscure Italian white grape most often blended in Campania, but we're grateful for this single varietal bottling. Floral with a touch of citrus and singing, no trumpeting, seaside minerality. The name "Alice" translates to "anchovy" in Italian, giving a direct nod to its ideal food pairings. Aged in stainless steel vats to preserve bright acidity and a supple, clean texture. Delicious aromas of hawthorn and acacia, cedar and yellow grapefruit, alongside mineral and saline notes. Blossomy note lingering on the finish.

90 Points – '24 James Suckling – *"A fruity, juicy and slightly saline white with notes of lemon, dried leaves and subtle minerality. It's medium-bodied with vibrant acidity and a silky texture, leading to a gentle finish."*



'Electric Bee' Primitivo 2024

Made from 100% Primitivo grown with care in our own vineyards, produced sustainably to preserve our environment and respect the work of our farmers. A vibrant, juicy expression of this quintessential red variety from Apulia, bursting with the energy and vitality of our sun-kissed land. A traditional red wine fermentation without any oak ageing to retain that beautiful freshness.

"Fruity and supple, with notes of red berries, cherries and hints of plum. Medium-bodied with smooth tannins, it features a soft and fruity profile that leads to a similar finish." – James Suckling