

Primitivo is originally from the Puglia region of Italy and is genetically similar to Zinfandel. Many legends surround this grape. They range from the hard to prove (served at the Last Supper) to the hard to believe (it is thought to be the first "Primi" grape). The truth may lie somewhere in between and we do know it is called Primitivo for its propensity to ripen before all other varietals.

Our Primitivo has a rich, full-body with a slight spice on the nose and graphite aromas.

Its flavors boast of white pepper, blackberries, cacao, toasty vanilla and dried fruit.

Food Pairings: lamb, beef roasts and steaks with wine sauce or balsamic reductions.

Cheese Pairings: mild cheddar, manchego, aged provolone and parmesan.

100% El Dorado County Primitivo

Grown at 2650' feet

Harvest Date ~ 09/09/2015

Alcohol ~ 14.9%

Total Production ~ 125 cases

\$24.00 Per Bottle

Via Romano Vineyards

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