

Week of 05-29-07

Red Bag Clues: **Serve in a White Stem**

Grape -

- Brought to the US in 1820 by a New York nurseryman George Gibbs who carried back various cuttings from the Imperial Austrian plant species collection.
- Wines from this grape have a huge range of profiles: sweet wine; light and fruity, lively, complex and age worthy; big, ripe, high alcohol style wines that resemble Port or sometimes even made in a Port style.
- Adaptable to a wide range of soils and climates, its vines tend to be vigorous and productive. Also has a frequent tendency to set a second crop.
- The clusters are compact and full and the berry stems (peduncles) somewhat short.
- It ripens unevenly it is not uncommon for green and raisined berries to occur within the same cluster.
- Uneven ripening also means that machine-picking is impractical and a vineyard may often require a few passes, days apart, to harvest all the fruit with the same level of maturity.
- A clone of the Croatian variety Crljenak

Where is it from?

- This bottle bears the mark this country recently formed as a new designation for this style of wine similar to France's vin de pays.
- This growing region is found in the heel of this country.
- Once referred to as Enotria due to its abundant vineyards

Producer –

- The most modern winery existing in this region.
- Planted with some of the oldest vines.
- The wines are produced from low yielding vineyards and are thus very high in quality.
- The winery is built more than 18 meters below ground in the rock and is therefore optimum for the development of the wines.

Answer – Feudi Di San Marzano Luccarelli Primitivo 2004 Primitivo Puglia



winemaker's notes:

Dark ruby colour with a complex nose of ripe berry fruits such as plum, blackberry, and cherry. The palate is full of ripe round tannins, and exhibits good concentration and balance.

customer reviews:

number of reviews: 1

A Customer - Chicago

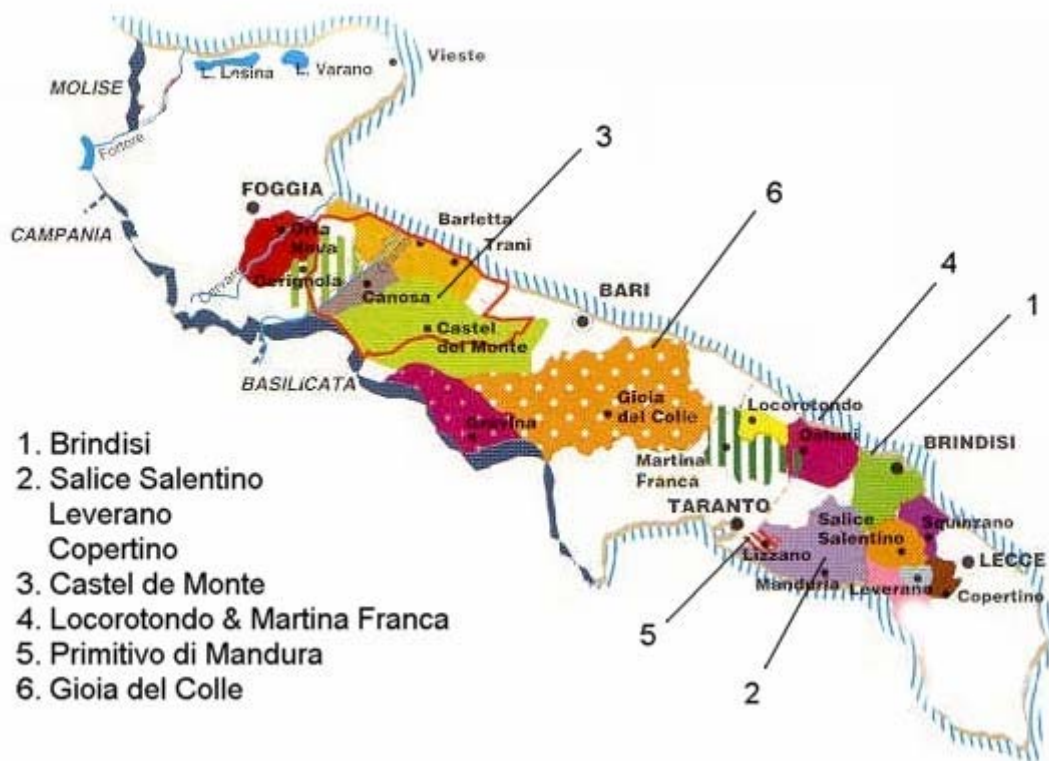
Incredible wine for the price. I love red wine, and this is great to drink with dinner or just have a glass after a long day. Cannot beat the price!

Apulia (Puglia)

The region overlooks the southernmost part of the Adriatic Sea, with the Gulf of Taranto, the Salentina peninsula and the Ionian Sea. It flourished under the ancient Greeks, and was dominated by Normans, Swabians and Arabs, the Fiera del Levante trade fair is held in Bari, where Europe and the Orient meet. Provincial towns include Barletta, Trani, Ruvo, Castellana and Alberobello, with its picturesque "trulli". Brindisi has the Roman column and the Church of S. Maria del Casale, and in the province there is Ostuni, the ruins of Egnazia and Selva di Fasano. Near Foggia is the Gargano, the Umbra Forest with Mont Sant'Angelo, and the Shrine of S. Michele; then Lucera, and the towns of Siponto, Vieste, and Manfredonia, not forgetting the Tremiti Isles. Lecce, with its Baroque monuments; Otranto, Gallipoli, Marina di Leuca have fine beaches, while Taranto's Museo Nazionale should not be missed. In the province are Martina Franca and Grottaglie. Craftwork includes handmade lace, papier mache and ceramics. Typical dishes: "recchietelle", fish soup, "fusilli", to be enjoyed with Aleatico, Moscato di Trani, delle Murge or del Salento wines.



Size: 19,363 Sq. Km.



	1990	1997	2001
Population	3,872,000	4,005,000	4,086,000
Vineyards	337,393 Acres	324,700 Acres	324,700 Acres
DOC & DOCG Vineyards	41,256 Acres	43,300 Acres	59,000 Acres
Average Wine Production	1.5 Billion Liters	1.125 Billion Liters	785 Million Liters
DOC & DOCG Production	19 Million Liters (1.7%)	18 Million Liters (1.6%)	28 Million Liters (3.6%)
Number of DOC Areas	23	24	25
Number of DOCG Areas	0	0	0

Take the Puglia Quiz

http://www.verdoniimports.com/Education/Quizzes/Apulia_Quiz/apulia_quiz.html