

ATTANASIO

The Giuseppe Attanasio winery has a strong link to the territory of Manduria, it preserves the traditions and flavors of a wine powerful, red, elegant, with a primitive mood. The wineries are in a palace of the end XIX century, which keeps, under the wide cross vaults, the oak burrels room and winemaking facilities.



Here in the '30s it were filed olives that were subsequently worked in a large grinding stone mill. In the last century, the primitive was used to cut French wines and made them more bodied and coloured. Today the primitive has a genetic relative in California, his name is zinfandel.

Giuseppe Attanasio personally cultivates approximately 6 hectares of Primitivo, vine that takes its name from the ripening of grapes, first among those black berried. The inevitable passion rose in young children Luca and Alessandro sees them engaged to

manage the company since 2000 in compliance with the work started by their father and before that by their grandparents. Traceability is one of the topics of greatest interest in food and at the same time represents an effective response to increasing security demands by the consumer. Then the Attanasio winery cure every stage of production chain, ranging from processing to bottling. During the period before the harvest, the conduct agronomic vineyard is oriented to quality of the finished product, winter pruning is set to censure the plant a harmonious bilance between strength and vegetative buds. After the vegetation plants, phytosanitary control of vineyards begins to prevent pathogens (botrytis, acid rot, powedery mildew), then the accomodation of vegetation (green pruning of excess bunces, pollarding, etc.).



Maturation of the grapes is measured with



careful examinations to measure the maturity phenolic, the degree sugary and physiological maturity, begins harvest, when it is still night (generally around 5 A.M.). Harvest is strictly manual to enable the selection of the best bunches especially in vintage unfavourable (in 2002 the development of climatic conditions has endangered the quality of wine so as not to vinify grapes).



In general, to mark the time of harvest of this grape is just its name, is the first black berried grapes to mature, in most vintages cut already in the third decade of August. The use of cassettes for the transport of grapes makes the work less tiring but especially avoids principles of fermentation uncontrolled.

In the cellar, the grapes are pressed and simultaneously deprived of the stalks.

The pulp and must obtained are forced into alcoholic fermentation. The must, in the presence of the marc is fermented in steel silos, by saccharomyces yeast to turn sugar into alcohol and carbon dioxide, the

fermentation temperature is constantly kept under control at about 28 ° C in order to avoid peak heat that would otherwise



burn substances most fragrant and most delicate of must. At the end of the fermentation that has a duration varying from 2 to 9 days, the must is separated from pomace, which are in turn pressed with a hydraulic press. The

wine obtained is stored in steel silos where it ends the alcoholic

fermentation and malolactic. During this period, the wine ages in order to then



be ready for final filtration and bottling. The ageing of wine is in the classic oak barrels where the tannins became softer, concentrate the flavors, set the color.

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Agreed by telephone visits cellar