



Poggio Anima

'Lilith'

Primitivo

Salento IGP - Italy 2013

A collaboration between famed Brunello di Montalcino producer Riccardo Campinoti and his importer from Vine Street Imports, Ronnie Sanders, whose wines attract as much attention for what's on the label as what is in the bottle. Poggio Anima is designed to over-deliver for its modest price point.

According to Hebrew texts, Lilith was the first wife of Adam. She was banished from the Garden of Eden when she refused to make herself subservient to Adam's sexual requests. When she was cast out of the Garden, she was made into a demon, and Adam was given a second wife, Eve, who was fashioned from his rib to ensure her obedience to her man. Where Adam was created from dust, Lilith was created from filth and sediment. Primitivo refuses to be submissive to the oenology that it is the same grape as its close relative Zinfandel. Many subscribe to this idea, though they are both mutations of Crljenak, a Croatian varietal. Primitivo always brings plenty of flesh and ripeness to the table with a solid spine of certainty and structure.

The vineyard is located in San Pietro in the province of Taranto toward the top of the inner portion of the Puglian heel. Here the proximity to the sea is everything with the winds acting as an air conditioner maintaining cooler afternoon highs than areas to the north. The area is primarily planted to Negroamaro but because of the extremely poor fertility in the soil select rows of Primitivo ripen well here, though yields are quite small. The grapes bunches were very small in 2013 but not terribly tight at all thus rot nor mold was never an issue. The grapes are destemmed and gently crushed with fermentation carried out in stainless tanks and a small percentage sees rotofermentation to soften the 'sweet & sour' notes often seen with Primitivo. After the primary fermentation, the wine undergoes an extended maceration of 3 weeks, after which it is racked into 10% new French barriques for aging for 6 months.

Composition

100% Primitivo

Soil Type

Rocky volcanic origin with limestone, red sands and red clay

Vine Age

24 years old

Yields

3 tons per acre

Élevage

6 months in 10% new French barrique

Production

2,000 cases

Tasting Notes

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This is a subtly floral expression of this mighty red grape from Southern Italy. Rich purple in color, inviting aromas of spiced cherries and black fruits complement undertones of tobacco and dried plums. It is a full-bodied wine, warm and soft on the palate with flavors that continue to evolve into the finish.

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Reviews

None