

MonteVolpe

PRIMO ROSSO
LOT 16
MENDOCINO COUNTY

Background

Primo Rosso, first red in Italian, is a blend of many old-world varietals, many which have been grown here for over a century: Zinfandel, Primitivo, Carignane, Petite Sirah and Syrah were grown on the benchlands and hillsides of the Ukiah and Redwood Valleys. All of these grape varieties make beautifully fruity wines with good dark colors, full tannins and good balanced acidity. These varieties complement each other in so many different ways. You will never find a red wine in the world that has been aged longer in oak barrels for this price.

Winemaking

The grapes were hand-harvested at an average of 26.0 degrees brix in the months of September and October. After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French, Eastern European and American oak barrels. The wines are never racked off their secondary sediments leaving them to protect the wine and give the wine an earthy complexity of a wine that is worth many times its price. After aging in barrels for an average of 36 months, the wine was egg white fined, rough filtered and bottled.

Winemaker Comments

This creative blend produces a wine of extraordinary balance. This wine has a dark purple-garnet color, with fruity aromas and flavors of plums, blackberry jam, spice and earth with hints of toasty oak. Rich full flavors, ample tannins and balanced acidity seamlessly carry through to a long, complex finish.

Winemaking Data

Fermentation & Aging

Fermentation: 4 day average of cold soak, pumped over and punched down twice a day for an average of 14 days in stainless open top fermenters.

Aging: average 36 months in French and American Burgundy barrels.

Wine

Alcohol: 15.0%
Total Acidity: 7.0 g/L
pH: 3.47
Residual Sugar: 0.3% (dry)



Food Pairing:

Enjoy this wine with grilled steaks, pasta with forest mushroom sauce and lamb chops with rosemary and garlic sauce. Primo Rosso also make a great companion to hard well aged cheeses.

For Additional Information

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