

2014 VETRERE “LIVRUNI”

PUGLIA, ITALY



THE WINE:

100% Primitivo, the varietal many believe to be the Father of California Zinfandel. Sourced from a single vineyard 30km from the Ionian Sea. Fermented and aged without any oak to preserve the fruit and purity of flavors.

THE ESTATE:

Francesca and Annamaria Bruni are the owners of this family estate that produces high quality olive oil and both red and white wines. The location – on the “heel” of Italy – is ideal for growing superb grapes with its mild climate and striking contrast between daytime and nighttime temperatures.

TASTING NOTES:

Color: Deep ruby with some crimson flashes.

Aromas: Ripe black fruits with a smoky-nutty essence and hints of pepper.

Flavors: Sweet blackberry, candied nuts and a soft mouth-pleasing texture.

Food Pairing: Rich San Francisco style Cioppino – a seafood stew with mussels, clams, tomatoes, broth, and spices.

~ Drink now through 2021 ~