

2016 VETRÈRE 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. Less than 950 cases made in 2016.

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. The Bruni sisters are committed to growing their grapes using sustainable agriculture.

TASTING NOTES:

Color: dark ruby with hints of maroon

Aromas: ripe berries and caramelized nuts with subtle whispers of white pepper

Flavor & Texture: round and rich the black fruits and spice have wonderful freshness and while the texture is smooth and plush with soft tannins

Food Pairing: San Francisco style Cioppino, a seafood stew with mussels, clams, tomatoes, broth, and spices served with crusty sourdough bread

-DRINK NOW THROUGH 2023-