

2019 VETRÈRE LIVRUNI

VETRÈRE WINES, 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 were made in 2019.

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 grapes are grown without pesticides or chemical fertilizers with a deep respect for nature and the environment. The winery is completely energy self-sufficient with solar power running the offices and the winery.

TASTING NOTES:

Color: Dark magenta

Aromas: Ripe black cherry and black currants

Flavor & Texture: Dark berries, hints of white pepper and spice; soft, mellow 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 2026-