



FELLINE

THE CRUS OF

PRIMITIVO

Since 1996, as part of the project Accademia dei Racemi, we worked on identifying subsets within the DOC district of Primitivo di Manduria and started the vinification of vineyards planted in different zones and soils. After years of research we have found the four best areas to grow Primitivo based on the micro-climate differences and the varied harvesting periods. We elected them as real “Crus of Primitivo”.

ITALY

APULIA



THE DOC AND THE CRUS OF PRIMITIVO







It is the most common soil in Manduria's DOC district. It's rich of ferric oxides, from which the rust color derives. This is a thin layer of exposed subsoil overlaying calcareous bedrock.

FELLINE Primitivo di Manduria, which is generally harvested the first week of September, is aged for a few months in French barrels and shows the most traditional and peculiar characteristics of this variety: rich fruit flavours of ripe cherries and red berries yet light on the palate with balanced soft pomegranate tannins.



RED
SOIL





This soil originates from the breaking up of the emerging calcareous stones. The tufaceous-stony composition of this soil causes a fast drainage of the rainwater but, at the same time, allows the vines root system to reach deep into the porous underlying stones to “catch” the hidden groundwater.

The Primitivo vines planted in this soil, generally harvested around mid-September, show a great fruitfulness, with hints of black cherry, vanilla and red berries. A brief ageing in tonneau highlights its elegance and sensuality.

Giravolta is the name of a female race horse, who grew up in Pozzopalo property where our “Giravolta” Primitivo di Manduria is grown.

WHITE SOIL

The mystery of Primitivo di Manduria and Californian Zinfandel

The story of Primitivo and Zinfandel has been written thanks to the meeting of two friends.

Everything started in 1967, when Professor Austin Goheen from University of California Davis, came back from a conference on phytopathology in Germany and stopped in Bari to see his colleague Giovanni P. Martelli, who had visited him at Davis few years before. The two academics had dinner in a restaurant in Bari, where Professor Goheen noted that a wine ordered by his friend Martelli – a Primitivo – was amazingly similar to Zinfandel, the wine of his land. Since that evening the destinies of the two vine varieties met forever creating a debate about the possible identity of the grapes, among Italian and American researchers and scientists.

In the 90s, Californian Zinfandel was well known and appreciated in the American market, even because it had been identified as “the sole original vine variety”, that didn’t come from Europe! Meanwhile, Primitivo di Manduria, with our wine Fellingine, had just overcome the widespread prejudice against Apulia and its wines,

which had been used, till then, exclusively for bulk wine trade. Together with the Accademia dei Racemi zoning project we decided to study and reconstruct the relationship between Primitivo and American Zinfandel.

In particular, our interest was aroused by the unknown origin of the name “Zinfandel”, which had erroneously ascribed to a vine variety originating from Hungary and called Zierfahner.

As we were sure that Zinfandel was originating from Apulia and indeed from Manduria, we thought that its name might have come from the famous contrada “Sinfarosa”, which was well known among the local farmers for the good quality of its Primitivo.

For this reason, during a trip to California, we got some scion of one of the most prestigious Zinfandel vine variety in America: the Geyserville from Ridge. We overgrafted them in Manduria in Contrada Sinfarosa near the Primitivo vineyards in order to observe similarities and differences.

In the meantime, Professor Carol Meredith had definitively dispelled any doubt: with the results of her researches on the two grapes DNA, she demonstrated that Primitivo and Zinfandel are genetically identical.

Our Zinfandel Sinfarosa, which has been awarded many times with the 3 Glasses Gambero Rosso, is the only non-American wine admitted at the ZAP (Zinfandel Advocates and Producers) Grand Festival, taking place every year in San Francisco.





It has alluvial origins: deposits of black soil were created by the decomposition of organic material (ancient forests) and rainfall rock erosion. It's a deep-marshy soil and quite fertile leading to great vigor in the vines. Here we have grafted scions of Californian Zinfandel coming from one of the most important American vineyard: the famous Geyserville of Ridge. Nowadays it is proved that Zinfandel and Primitivo are genetically identical, but 20 years ago the only way to study the two varieties was to plant them side by side. In the black soil harvest takes place in middle/end of September, giving a very spicy Primitivo, with hints of black pepper, rhubarb, licorice and a complex and persistent tannic structure. The ageing in French and American oak intensifies the mentholated and balsamic notes.

BLACK SOIL





It is very rare, these days, to find vineyards of Primitivo still planted along the seaside in the sand dunes, away from development and industry. They are the proof of an ancient and unique viticulture with very low yields and where it's still possible to find ungrafted vinestocks. The harvest of Dunico (Unique on the Dunes = DUN-ICO) takes place usually very early: around the last week of August. Primitivo grown in this soil is very powerful, concentrated and, after the appropriate ageing in French barrique, it expresses a long sequence of complex notes: from the ripe fruit to dried figs, almond, cloves and helichrysum. It is full bodied to the palate and elegant, with hints of infused cherries, tobacco and dried fruit that persist in a long lasting finish.

SANDY
SOIL



Best Italian Wines

- 2023 Primitivo di Manduria - Sinfarosa - **Zinfandel '19**
2022 Metodo Classico - Pas dosé - **Edmond Dantès**
2021 Primitivo di Manduria - Sinfarosa - **Zinfandel '17**
2020 Primitivo di Manduria - Sinfarosa - **Zinfandel '16**
2019 Primitivo di Manduria - Sinfarosa - **Zinfandel '15**
2018 Primitivo di Manduria - **Felline '15**
2017 Primitivo di Manduria - Sinfarosa - **Zinfandel '13**
2016 Primitivo di Manduria - Tenuta Pozzopalo - **Giravolta '12**



- 2023 **TOP WINE** Primitivo di Manduria - **Felline '21**
2022 **TOP WINE** Primitivo di Manduria - Tenuta Pozzopalo - **Giravolta '18**
2021 **TOP WINE** Primitivo di Manduria - Sinfarosa - **Zinfandel '18**
2020 **GRANDE VINO** Primitivo di Manduria - Sinfarosa - **Zinfandel '17**



Strada Comunale Santo Stasi I, 42 • 74024 Manduria (Ta) • Italia
t +39 099 9711660 • f +39 099 9711530
WWW.AGRICOLAFELLINE.IT • INFO@AGRICOLAFELLINE.IT



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