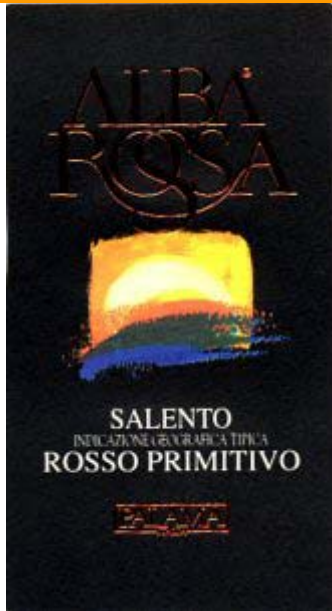


"ALBAROSSA," SALENTO ROSSO PRIMITIVO, IGT, 2006

Azienda Vinicola Palama'



Palama, a family operation, is located on the heel of the Italian "boot", in an area known as Salento in the Puglia (Apulia) region. The weather of this fertile area tends to be hot and dry, contributing to the characteristic rich, "cooked" quality often found in these wines.

Primitivo is one of the hallmark grape varieties of Puglia. Classically, intense and peppery, it has often been compared with the red Zinfandels of California.

Tasting notes: This displays warm, earthy, aromas and flavors of red berries, black pepper and dark chocolate.

Notable Award:

87 - Wine Enthusiast, March 2009

Region: Puglia

Classification: Salento IGT

Area of Production: Salento "Penisola Salentina"

Grape Varieties: 100% Primitivo

Soil: Clayey, chalky, minerally

Average Age of Vines: 25 years

Trellising System: Alberello

Production per Acre: 4.46 to 4.91 tons

Vinification Technique: Slow maceration on the skins

Maturation: Stainless Steel

Total Acidity: 5.80 g/l

Residual Sugar: 3.10 g/l

PH: 3.65

Alcohol: 13.60%

Total Cases Produced: 2,080