



Bravo Wine Imports

CAMPANIA – *Azienda Vinicola Trabucco Falerno Del Massico*

Trabucco Primitivo Primo Antico DOP



Wine: Falerno del Massico DOC “PrimoAntico”

Grape: 100% Primitivo

Soil: Clay, sand with lots of volcanic intrusions. Elevation 1,200 feet.

Color: Deep and dark ruby red with violet reflections.

Nose: Sumptuous, ample and intense, this wine is an explosion of perfumes and aromas from blueberry to roasted coffee beans, from cassis to tobacco, from violets to tar. Unique and engaging!

Taste: Massive on the palate yet very balanced and extremely elegant with firm tannins and a long memorable finish.

The Falerno wine can be made with either 100% Aglianico or 100% Primitivo, but many producers are also blending those variety with another ancient grape called Piediroso (literally red-feet).

The name “PrimoAntico” is a fusion between Primo (as Primitivo grape) and Antico (antique in Italian) to emphasize the ancient Roman tradition of growing Primitivo grape in this area. Everybody associates Primitivo grape with Puglia region, but Prof. Trabucco’s discovery proved that Primitivo first arrived in Campania from today’s Croatia then “migrated” to Puglia Region. “Antico” (antique) because this is the oldest clone of Primitivo available in the world and has now been classified as Clone Trabucco (Trabucco’s Clone) as a tribute to the professor. The synergy of this unknown ancient Primitivo grape and the unique soil of the Massico gives us a wine of unparalleled personality and unique characteristics, not comparable with any other Primitivo wines available in the market.

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