

PAPALE

VARVAGLIONE
DAL 1921



2019 Papale Primitivo
di Manduria D.O.P.

91 ^{Antonio Galloni} ^{vinous} pts

Dark and imposing, the 2019 Primitivo di Manduria Papale Oro opens with an earthy blend of wild herbs, black olives and wet stones, all lifted by a mint hint. It's velvety in feel yet not weighty. A juice acidity energizes its ripe wild berry fruits as cinnamon and clove nuances evolve toward the close. This finishes long, staining the senses in primary concentration. Mildly edgy tannins tug at the cheeks. I find myself enamored by this rich and complex Primitivo, which also does a marvelous job of remaining balanced despite its large-scale persona.

E. Guido May 2023

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