



## Poggio Anima

2021

# 'LILITH'

*Primitivo | Salento - Italy*



VEGAN

### Stats

**Grapes:** 100% Primitivo  
**Vineyard:** Single site in San Pietro  
**Vine Age:** 30-years-old  
**Soil Type:** Rocky volcanic origin with limestone, red sands and red clay  
**Viticulture:** Sustainable  
**Fermentation:** Inoculated – stainless-steel (100% whole berry)  
**Skin Contact:** 24 days  
**Aging:** 3 months in stainless-steel  
**Alcohol:** 13.5%  
**pH:** 3.4  
**Total Acidity:** 6.8 g/L  
**Total SO2:** 140 ppm  
**Total Production:** 5,000 cases  
**UPC:** 851017003030

### About

According to Hebrew texts, Lilith was the first wife of Adam. She was banished from the Garden of Eden when she refused to make herself subservient to Adam's sexual requests. When she was cast out of the Garden, she was made into a demon, and Adam was given a second wife, Eve, who was fashioned from his rib to ensure her obedience to her man. Where Adam was created from dust, Lilith was created from filth and sediment. Primitivo refuses to be submissive to the oenology that it is the same grape as its close relative Zinfandel. Many subscribe to this idea, though they are both mutations of Crljenak, a Croatian varietal.

The vineyard is located in San Pietro in the province of Taranto toward the top of the inner portion of the Puglian heel. Here the proximity to the sea is everything with the winds acting as an air conditioner maintaining cooler afternoon highs than areas to the north. The area is primarily planted to Negroamaro but because of the extremely poor fertility in the soil select rows of Primitivo ripen well here.

### Tasting Note

Opaque ruby. There is a savory, earthy aroma on the nose, reminiscent of meat cooking on an open fire. The palate is medium to full-bodied with dark fruit flavors, like blackberry and cassis, with a subtle herbal, anise quality. The smoky finish is accompanied by dusty tannins.