wine**central**

PRIMITIVO

ALSO KNOWN AS ZINFANDEL



BOLD, JAMMY AND FRUIT DRIVEN

Primitivo/Zindandel is known for its splash of jammy flavors. While the wine looks lighter and isn't as astringent as its other full-bodied counterparts, its full body is made up in acidity and mouthfeel.



KEY FLAVOURS



KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

OOO	OOO SWEET	OOO TANNIN	OOO	OOO	HIGH 13.5+%
MEDIUM	DRY	LOW MEDIUM HIGH	MILD BALANCED CRISP	LOW	LOW ALCOHOL <12% MEDIUM 12-13.5%

HISTORY

Its an age long argument, whether or not Primitivo and Zinfandel are the same grape. The answer: basically. There are only very slight differences in their genetic makeup, most likely coming from natural and geographical changes. Both are from an ancient indigenous Croation grape. This grape is known as Primitivo in Italy and Zinfandel in the United States, Australia, and other New World wine countries that grow this grape. You may also find Primitivo in New World countries. This simply means that those vines are from Italy, or from the exact clone of the Italian Primitivo.

DESCRIPTION

This wine has a long history, dating back to the ancient grapes of Croatia. This wine will remind you of Grandmother's blackberry pie on Christmas. It is rare to get a red wine so juicy, jammy, and full-bodied. Careful! Some of these wines can reach up to 17% ABV, but its hard to notice through all of the fruit flavors.

BUYING GUIDE

If you are looking for something fruity...

Both Primitivo and Zin are very fruity, however Zinfandel from New World regions are the juiciest with fuller body and higher alcohol.

If you are looking for something a bit spicier...

Italian Primitivos tend to have a bit more spice to them.

If you are looking for a wine to age...

Italian Primitivos tend to be more age-worthy because they are slightly more tannic.



WHERE IN THE WORLD

USA, Italy,
Australia, Chile,
South Africa



FOOD PAIRING

Pork Lamb Roasted squash Cheddar Venison