

2005 Poggio Basso Zinfandel Apulia, Italy

FEATURED
WINE
SELECTION

Just a few years ago, this featured wine selection would have been labeled “Primitivo” instead of “Zinfandel.”

But then, through DNA “fingerprinting,” it was discovered that the wine grapes known as Primitivo in Italy and as Zinfandel in California were genetically identical — or, at least, nearly so.

Because Zinfandel is so popular in the United States, particularly in its long-presumed native state, a number of Italian vintners have decided to jump on the Zin bandwagon: They’re now labeling their bottlings that previously went by the name of Primitivo as Zinfandel.

Some California vintners don’t like it, but collectively they can’t exactly claim the high moral ground. After all, many of them have been “borrowing” the vinous terminology of other

countries for years: Champagne, Burgundy, Chianti, etc.

Poggio Basso carries the trend one step further: In addition to labeling its Primitivo as Zinfandel, it opts for the English translation of Italy’s Puglia region: Apulia.

So, even though it would be more accurate to call this wine a Puglia Primitivo, Poggio Basso labels it an Apulia Zinfandel.

You say toe-may-toe, I say toe-ma-toe...

Of course, what really matters is what’s inside the bottle, because that’s what is going to end up in your wine glass. And this wine delivers an abundance of drinking pleasure, as vintner Salvatore Lovo has captured and emphasized the tart, savory, dried fruit qualities of the Apulia (er, Puglia) grapes.

It may say “Zinfandel” on the label, but there’s no question this is an Italian wine — lean, angular, somewhat subtle and undeniably food-friendly.

TASTING NOTES

Grape Composition:
100% Primitivo (See
Story for Explanation)

Grape Source:
Apulia (Puglia), Italy

Aromas and Flavors:
Currant, Raspberry,
Dried Fruit, Herbs
and a Hint of Oak

When to Drink:
Now Through 2008

Our Tasting Panel Score:
89 Points

Cut out
this wine tag
and keep it with
your wine as
a handy
reference.

2005 Poggio Basso Zinfandel

This food-friendly wine from the Apulia region of Italy offers an abundance of drinking pleasure with its notes of currant, raspberry, dried fruit, herbs and subtle oak.

Food pairing suggestions: *grilled meats, game dishes, or aged cheeses.*

Call 1-800-823-5527 to order more of this wine.