

Gioia del Colle, Province of Bari

Established: 1998

Owners: Mark Shannon & Elvezia Sbalchiero

Winemaker: Mark Shannon

Production: 235,000 bottles

Viticulture: Conventional

Vegan Friendly



The name 'a mano', meaning handmade, was a declaration of Mark Shannon and Elvezia Sbalchiero's mission in creating a wine from Puglia's indigenous Primitivo variety. Mark, a born and bred Californian, fell in love with Puglia and "after years of technical winemaking, had almost forgotten that the right way to make wine is with love". Together, their winning combination of passionate professionalism and Puglian tradition and terroir helped winelovers understand the potential of Primitivo.

Bianco IGT

An blend of Fiano Minutolo (a different grape to the better known Fiano of Campania) with 25% Greco. The wine is fermented in stainless steel with no oak or malolactic and a small portion of the Fiano is dried - appassimento - until the end of October, resulting in an intensely aromatic wine with ripe stone fruit, orange blossom and jasmine.

Rosato IGT

Made from Primitivo with just minutes on skins for a vibrant pink colour, this is bursting with floral notes, tropical fruit and a refreshing strawberries and cream flavour that flows onto the palate. Great on its own or with antipasti and seafood.

Primitivo IGT

From 30-60 year old alberello (bush vine) vineyards in Manduria, Torricella, Sava and Lizzano (the heart of Primitivo) that are grown in soil that is crumbly and dark red-brown (almost like instant coffee). In the winery it is fermented with native yeasts and at low temperature to preserve the raspberry aromas of the variety. Unoaked and bursting with chewy red-black fruit and spice, the tannins are velvety and smooth.

Negroamaro IGT

From a single vineyard in Salice Salento in the very south of Puglia where the sandy soils are perfect for Negroamaro. There's no oak here either, after fermentation the wine is aged in underground concrete tanks. Floral and fruity with red berries and black cherry and some spice that lingers on the palate, this is both rich and juicy.

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