

PRIMO ESTATE

2024 PRIMO ESTATE FIANO

We love Fiano! This Southern Italian grape thrives in Australia's warm, sunny climate.

TASTING NOTE

Overflowing with fragrant notes of grapefruit, melon, and nashi pear. On the palate, this wine is medium bodied and textural. A satisfying dry finish that cries out for pairing with seafood and white meats.

BACKGROUND

Fiano is a Southern Italian white grape variety which originates from Campania, east of Naples. The grape's Mediterranean origins make it ideal for South Australia's warm, sunny climate.

VINEYARD REGIONS

Fiano is well-suited to the sunny Adelaide Hills in South Australia.

VINTAGE CONDITIONS

The weather remained cool until the end of March, when days warmed quickly.

Low yields and a dry start to the year accelerated ripening. Harvest was completed in perfect autumn weather by late March.

Yields were lower than previous years, but the handpicked fruit arrived at the winery in stunning condition.

WINEMAKING

A long, cool fermentation in stainless steel to preserve delicate fruit flavours.

Harvest March 2024 **Alcohol** 12.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Best enjoyed young but will drink well for several years. **Food** The perfect white for all your favourite seafood and white meat dishes. We love it with charcoal grilled squid!



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
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