# PRIMO ESTATE

## 2018 PRIMO & CO VERDICCHIO

In order to commemorate Primo Estate's 40<sup>th</sup> year of winemaking, Joe Grilli has returned to his parent's Italian birthplace of Le Marche to create his version of the region's famous white grape: Verdicchio.

### **TASTING NOTE**

The bouquet is an enticing mix of stone fruits, citrus and almond. The pallet is rich and mouth-filling, with a crisp acidity to balance the style. Joe says, 'this is the perfect wine for when you're in the mood for something a little richer than Pinot Grigio, but not too over-the-top like a rich Chardonnay'.

#### VINEYARD REGIONS

Meticulous attention to detail is given to the ancient sandy soiled vineyards of Castelli De Jesi in Le Marche, Italy. The region is characterised by verdant rolling hills, and the vineyard sits at 250m above sea level - the perfect site for this medium-bodied white grape.

#### VINTAGE CONDITIONS

Le Marche enjoyed even ripening through the Summer leading up to harvest and, despite some hail, early-harvest grapes like Verdicchio arrived at the press in fine condition.

#### WINEMAKING

Joe says 'we used the same winemaking techniques that make our La Biondina in South Australia: long, slow, cold fermentation with our selected yeast strain which we bring over from Australia, then pristine handling of the final wine before bottling under screwcap'.

Harvest September 2018 Grapes 100% Verdicchio Region Verdicchio Dei Castelli De Jesi DOC, Le Marche Alcohol 13% Winemaker Joe Grilli Peak Drinking Delicious now, but will age nicely for 4-6 years Food Traditional Le Marche dishes such as stuffed green olives or anchovy fritters.





The home of

As Trustee for the J O S E P H Grilli FamilyTrust wine and olive oil. ABN 54 370 990 754 ACN 008 105 904

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