

# PRIMO ESTATE

2019

PRIMO & CO

GARGANEGA

THE VENETIAN

*Made by Joe Grilli in Northern Italy's Veneto region. Joe loves returning to his Italian roots, blending his modern Australian winemaking with the best Italian grape growing traditions.*

## TASTING NOTE

A floral, fruity white with a delicate floral nose and vibrant acidity, a subtle texture and deliciously dry minerality on the palate. This light, very drinkable style is typical of Garganega grown in the Soave Classico region.

## VINEYARD REGION

In collaboration with Italian enologist Giampaolo Chiettini, Joe sources Garganega fruit from a small family owned vineyard in Monforte d'Alpone in the Soave Classico region, just outside Verona at the foot of the Italian Alps. The grapes are grown on traditional pergola trellises, typical of the region

## VINTAGE CONDITIONS

An especially wet winter culminating in two major August storms resulted in a significant loss of yield; however, the overall quality of the grapes was good – a classic Veneto harvest.

## WINEMAKING

Joe says: 'we use the same winemaking techniques that make our La Biondina Colombard in South Australia: long, slow, cold fermentation with our selected yeast strain which I bring over from Australia in my luggage! This is followed by pristine handling of the final wine before early bottling under screwcap to ensure freshness.

**Harvest** October 2019 **Grapes** 100% Garganega **Oak** nil, 100% stainless steel **Alcohol** 12% **Winemakers** Joe Grilli & Giampaolo Chiettini **Peak drinking** Drink within 12 months for optimal freshness **Food** traditional Venetian dishes such as seafood, risotto or linguine al vongole.



The home of  
**JOSEPH**  
wine and olive oil.

As Trustee for the  
Grilli Family Trust  
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T/A Primo Estate Wines  
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