

PRIMO ESTATE

2020 PRIMO ESTATE FIANO

Our first ever 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 Australia's warm, sunny climate.

VINTAGE CONDITIONS

Hot and dry conditions through Summer led to a short, condensed vintage. Excellent fruit quality and a reduced yield.

WINEMAKING

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

Harvest February 2020 **Alcohol** 12% **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
ABN 54 370 990 754

T/A Primo Estate Wines
Joe Grilli Wines P/L
ACN 008 105 904

PO Box 770 McLaren Vale
McMurtrie Road
McLaren Vale
South Australia 5171

P 08 8323 6800
F 08 8323 6888
info@primoestate.com.au
www.primoestate.com.au