

# PRIMO ESTATE

## 2022 PRIMO & CO THE VENETIAN

*Made in Northern Italy by Joe Grilli, our winemaker. Delicate aromas of white flowers, almond blossoms, and a touch of citrus.*

### TASTING NOTE

This dry white is fresh and expressive with aromas of white flowers, almond blossoms, and a touch of citrus.

The Venetian's crisp, floral finish makes it the perfect match for any seafood dish.

### VINEYARD REGION

In collaboration with Italian enologist Giampaolo Chiettini, Joe sources native Italian grapes 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

After a dry winter, the growing season kicked off to a mild Spring with little rain and a warm Summer. Yields were low, but quality remained exceptional.

### WINEMAKING

Joe says: "We use the same winemaking techniques that make our La Biondina in South Australia: an early harvest followed by cold fermentation in stainless steel.

This is followed by pristine handling of the final wine before early bottling under screwcap to ensure freshness."

**Harvest** September 2022 **Grapes** 100% Veneto White Grapes **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.

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