

PRIMO ESTATE

2022

PRIMO & CO

VERDICCHIO CLASSICO SUPERIORE

A collaboration between Primo Estate and Cantina Santa Barbara. This central Italian Verdicchio captures the spirit of Le Marche's coastal hills in a modern, elegant style. A generous, textural white that showcases the purity and charm of Verdicchio with a subtle touch of French oak.

TASTING NOTE

Aromas of white peach, lemon curd and almond blossom lead to a bright, layered palate with a gentle touch of oak adding creaminess and depth. The finish is long, mineral and savoury - a vibrant white that balances freshness with elegance.

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

After a dry and warm spring, the growing season in Marche was marked by drought and heat stress, yet thanks to well-managed vineyards and a timely rainfall late in the season, growers were able to harvest healthy fruit with good ripeness.

WINEMAKING

Fermented slowly over four weeks in temperature-controlled stainless-steel vats before maturing in French oak barriques for four months. This brief time in barrel lends and a gentle roundness without overwhelming Verdicchio's natural freshness.

Harvest September 2022 **Grapes** 100% Verdicchio **Region** Verdicchio Dei Castelli De Jesi DOC, Le Marche **Alcohol** 13% **Winemaker** Matteo Grilli, Stefano Antonucci **Peak Drinking** Delicious now, but will age nicely for 2-4 years **Food** at home with seafood, pasta, or even roast chicken.



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
ABN 54 370 990 754

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