

PRIMO ESTATE

2022 PRIMO ESTATE FIANO

We love 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

This has been the kind of year that winemakers dream of. Ample rain in the 2021 Winter produced a healthy canopy in the vines.

The cool, dry picking season gave us a harvest with great yield and exceptional quality.

WINEMAKING

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

Harvest February 2022 **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

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