

# PRIMO ESTATE

## 2022 PRIMO ESTATE LA BIONDINA

*Our 'young blonde' bursts with juicy passionfruit, guava, and citrus flavours. The taste of Summer all year round!*

### TASTING NOTE

The nose has fresh passionfruit, pineapple, and guava notes.

A mouth-watering citrus finish balanced with 'fruit salad' exuberance.

### VINEYARD REGIONS

We use a unique blend of Northern Italian grape from McLaren Vale and the Adelaide Hills.

This signature style delivers La Biondina's classic tropical flavours and refreshing finish.

### 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, extended picking season gave us a harvest with bountiful yield and exceptional quality.

### WINEMAKING

We use a long, cool fermentation in stainless steel to preserve delicate fruit flavours. We bottle early to capture the vibrancy of this young style.

**Harvest** February 2022 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Enjoy these fresh flavours within 12 months of release. **Food** We make La Biondina to pair with simply seafood and spicy dishes. **Pronunciation** 'La bee-on-dee-nah'



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  
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