

PRIMO ESTATE

2022 PRIMO ESTATE SANGIOVESE ROSATO

This pale pink Sangiovese Rosé, or Rosato, is defined by its generous floral perfume and dry, savoury finish. The perfect wine for richer seafood dishes and white meats.

TASTING NOTE

A vibrant, perfumed wine with notes of strawberries & cream, rose and peach. On the palate, delicate Summer berry flavours are complimented by a savoury, dry 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

After harvesting during the cool of night, the grapes were crushed and left in contact with their skins for 10-15 hours to obtain the wine's signature salmon pink colouring and savoury texture.

FOOD MATCH

Perfect for pairing with rich, tomato-based seafood dishes. Delicious when served with our favourite Summer recipe - Prawns with Tomato and Black Olive.

Harvest February 2022 **Alcohol** 12.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Enjoy these fresh flavours within 18 months of release.



The home of
JOSEPH
wine and olive oil.

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

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