

# PRIMO ESTATE

## 2023 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 South Australia's warm, sunny climate.

### VINTAGE CONDITIONS

The 2023 harvest was remarkably late due to a cooler, wetter season.

Yields were lower than previous years, but the extended ripening period gave great fruit quality.

Our Adelaide Hills fruit was handpicked and arrived at the winery in stunning condition.

### WINEMAKING

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

**Harvest** March 2023 **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

T/A Primo Estate Wines  
Joe Grilli Wines P/L  
ACN 008 105 904

PO Box 770 McLaren Vale  
McMurtrie Road  
McLaren Vale  
South Australia 5171

**P** 08 8323 6800  
**F** 08 8323 6888  
info@primoestate.com.au  
www.primoestate.com.au