

PRIMO ESTATE

2024

PRIMO & CO

GARGANEGA

THE VENETIAN

Made in Northern Italy by Joe Grilli, our winemaker. Delicate aromas of white flowers, almond blossoms, and a touch of citrus.

TASTING NOTE

This dry white is fresh and expressive with aromas of white flowers, almond blossoms, and a touch of citrus.

The Venetian's crisp, floral finish makes it the perfect match for any seafood dish.

VINEYARD REGION

In collaboration with Italian enologist Giampaolo Chiettini, Joe sources Garganega fruit from a small family-owned vineyard in Monforte d'Alpone in the Soave Classico region, just outside Verona at the foot of the Italian Alps.

The grapes are grown on traditional pergola trellises, typical of the region

VINTAGE CONDITIONS

A mild, rainy spring built healthy vines and small, concentrated bunches. A warm, even summer ripened the fruit beautifully, and delivered pristine grapes with vibrant aromatics and depth of flavour.

WINEMAKING

Joe says: "We use the same winemaking techniques that make our La Biondina in South Australia: long, slow, cold fermentation with our selected yeast strain which I bring over from Australia in my luggage!"

This is followed by pristine handling of the final wine before early bottling under screwcap to ensure freshness."

Harvest September 2024 **Grapes** 100% Garganega **Oak** nil, 100% stainless steel **Alcohol** 12% **Winemakers** Joe Grilli & Giampaolo Chiettini **Peak drinking** Drink within 12 months for optimal freshness **Food** traditional Venetian dishes such as seafood risotto or linguine al vongole.



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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