

PRIMO ESTATE

2025

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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

The season began with a dry spring, followed by cool nights and warm late-summer days.

Low yields and the dry start hastened ripening, with harvest completed under ideal autumn skies by early March.

Though yields were down on previous years, the handpicked fruit arrived at the winery in exceptional condition.

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 March 2025 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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