

PRIMO ESTATE

2017

PRIMO & CO

GARGANEGA

THE VENETIAN

Made by Joe Grilli in Northern Italy's Veneto region. Joe loves returning to his Italian roots, blending his modern Australian winemaking with the best Italian grape growing traditions.

TASTING NOTE

A floral, fruity white with a delicate floral nose and vibrant acidity, a subtle texture and deliciously dry minerality on the palate. This light, very drinkable style is typical of Garganega grown in the Soave Classico region.

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

The hillside vineyards where fruit for The Venetian is grown, escaped the rare spring frost that caused so much damage in the region in 2017. The warm summer ensured the grapes achieved optimal ripeness.

WINEMAKING

Joe says: 'we use the same winemaking techniques that make our La Biondina Colombard 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 October 2017 **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
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