

PRIMO ESTATE

2024

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

The weather remained cool until the end of March, when days warmed quickly.

Low yields and a dry start to the year accelerated ripening. Harvest was completed in perfect autumn weather by late March.

Yields were lower than previous years, but the handpicked fruit arrived at the winery in stunning 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 2024 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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