

RELEASE DATE

DEC
2021

PRIMITIVO



ORIGIN: **PUGLIA, ITALY**
ALC. VOL: **13%**

BODY: **FULL**
SWEETNESS: **DRY**



THE WINE:

As one of the first varietals to be harvested in Italy, Primitivo loosely translates to 'early ripening'. It was given this name because every growth stage for the Primitivo grape happens early, starting from flowering through to colour change. This full-bodied wine brings aromas of dark raspberry, black currant, and preserved cherry with hints of coffee and baking spice. It's earthy, bold, and luscious character are complemented by round tannins and a smooth finish.



THE REGION:

The Puglia region is known for its Primitivo wines. Located at the south-eastern tip of Italy or at the 'heel of the boot', this sunny, dry region is surrounded by water on all three sides. Cool breezes off the Mediterranean help regulate the temperatures in the vineyards, offering ideal growing conditions for this grape. The region also produces half of Italy's olive oil because of the warm and dry climate.



THE FOOD:

- Fennel sausage with fire roasted tomatoes & peppers
- Eggplant Parmesan
- Smoked Gouda

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