



MONTENERO

Primitivo translates roughly as 'early one'. **Primitivo** is a dark-skinned grape variety used in certain inky, tannic wines from the Puglia region of deepest southern Italy. It is perhaps better known under its American synonym Zinfandel, which has become one of the most widely planted *Vitis vinifera* vines in the western United States.

Appearance

Dark mulberry.

Nose

Dark and brooding with satsuma plums, aniseed, cinnamon, vanilla and lanolin.

Palate

Plush, rich and intense with liquorice allsorts, blackberry conserve, dark chocolate and cherry. A strong core of natural acidity keeps the palate tight and linear with a touch of vanillan oak adding to the impressive length and complexity.



MONTENERO

ORGANIC SPARKLING

Tasting Notes: Montenero exhibit notes of tropical fruits, banana cream, hazelnut, vanilla and honeycomb.

Food and wine:

Montenero leans more towards the sweeter end of the spectrum and because of this it's an ideal match with cured meats and fruit-driven appetizers like prosciutto-wrapped melon and middle-weight Asian dishes such as Thai noodles and sushi.

