



## 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 vanillin oak adding to the impressive length and complexity.



# MONTENERO

“Parziale Appassimento”

It is evident that food and wine are harmoniously linked in Sicily, defining the region. It is known for its rich and full-bodied wines, as the Nero d’Avola is produced using an “appassite” method of naturally drying the grapes prior to harvest. Our Nero d’Avola appassite has a ruby-red color. The bouquet is slightly spicy and has notes of dried figs and ripe fruits of blackberry and boysenberry. The finish is round velvety with notes of vanilla.

