VINO FINO
Explore a World of Wine

BOCCANTINO PRIMITIVO da UVE LEGGERMENTE APPASSITE 2024

98 VINO VALUE MEGA DEAL TOP SELLER



$19.99

Dangerously Delicious Italian Red - As Smooth As Velvet

Product Code:	31242	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Puglia	Volume:	750ml
Sub Region:	Salento IGT	Alcohol:	14.0%
Style:	Red	Grape:	100% Primitivo
Variety:	Primitivo		

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

98/100 & Luca Maroni Top Italian Winery for 2025 - Leading Italian Wine Critic

This wine took us by storm last year as you guys lapped it up by the case load. In fact, we just couldn't keep up with demand such as its popularity. The good news, the supplier has landed fresh supplies of this new 2024 release that hits all the same pleasurability boxes as last year, again adorned with a cool 98 Points from leading Italian wine critic Luca Maroni.

Whilst it may be a stretch to actually call this a 98/100 wine, Luca rates the wines on a 'Pleasantness Index' and we can totally get on board with that. In fact, extremely pleasant might be doing it an injustice - This is one insanely drinkable red that is as smooth as velvet!

This is made using the Appassimento method, an ancient Italian tradition of naturally drying the bunches with the resultant raisined grapes producing a greater concentration of flavours and a rich, ripe and luscious wine exuding ripe dark blackberry,

brighter blueberry as well as hints of licorice, cherry and spice.

Winery notes (2024 Vintage)
"The grapes used for Boccantino Primitivo are grown using the vine training method known as “Alberello”, which has ancient origins and is typical of the Mediterranean area of Italy. It was developed to compensate the lack of water and the very hot climate. The now very rare Alberello system represents a very important part of the cultural and oenological heritage of Apulia. The rigorous handpicking is followed by a meticulous selection of the destemmed grapes. The grape withering on plants, favoured by the sea wind, and a slow maturation in French oak barrels for about 6 months results in an outstanding full-bodied wine with soft tannins that release vanilla notes in the finish."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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