

VINO FINO

Explore a World of Wine

GIORDANO RISERVA PRIMITIVO di MANDURIA DOC 2019



\$29.99

98 Points Luca Maroni One of Our Best-Selling Italian Primitivo



Product Code:	7000	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Puglia	Volume:	750ml
Sub Region:	Primitivo di Manduria	Alcohol:	14.5%
Style:	Red	Grape:	100% Primitivo
Variety:	Primitivo		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

A wine that needs no introduction. The Giordano Riserva Primitivo is our biggest selling Italian Primitivo and every time a shipment comes in it sells out in days - it is on allocation from the winery and add to this shipping delays means it is never around for long.

From Puglia, down in the 'heel' of Italy, Primitivo is arguably more well known in other parts of the world by its alter-ego Zinfandel. Although genetically the same, Primitivo has its own genuine Italian character and this fantastic example has it in spades. It's a big, ripe and intense, dark fruited style with florals and herbs. The tannins are substantial, yet rich and rounded and a gentle acidity keeps it fresh and expressive.

98/100 Luca Maroni (2019 Vintage)

"Absolutely in a class of its own; the best Italian red of the year. A majestic fruity consistency that is stupendously harmonious to the senses, and with an aroma that has no faults or deficiencies. A masterpiece of wine growing and wine making that celebrates with its appealing hints of minty blackberry jam the natural expertise and techniques of his winemaker.

VINO FINO

Explore a World of Wine

Congratulations!"

Reviews previous vintage below...

90/100 Cameron Douglas MS, May 2022 (2018 Vintage)

"Very enticing bouquet of dark plums and cherry, some date and freshly tilled soil scents, a whisper of red fruit jam then a soft layer of baking spices. Generous, plush and fruity on the palate with flavours that reflect the bouquet. Dry with an abundance of needle point dusty tannins and moderate acidity then more date and plum fruit flavours. Balanced and well made with a decent finish. A food wine with many pairing applications. Best drinking from day of purchase and through 2025."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2018 (2015 Vintage)

"This is fabulously ripe and sweetly fragrant on the nose showing blackberry, plum jam, vanilla pod and milk chocolate characters with subtle spice and hazelnut notes. The palate is succulent and sumptuous, offering terrific fruit richness and velvety texture, leading to a gorgeous silky finish. At its best: now to 2020."

CONTACT VINO FINO

Phone: 03 365 5134
<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