

# MASSERIA LI VELI ORION PRIMITIVO IGT 2023



#### \$32.99

Product Code:	3819	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Puglia	Volume:	750ml
Sub Region:	Salento IGT	Alcohol:	14.0%
Style:	Red	Grape:	100% Primitivo
Variety:	Primitivo		111111111111111111111111111111111111111







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#### TASTING NOTES

Primitivo is having its moment in the spotlight and this example from Puglia (The heel of Italy) shows exactly why. Ripe dark red fruits (redcurrant and cherry) along with spicy notes of cinnamon and nutmeg carry the wine to a smooth, sumptuous finish.

In 1999, the Falvo family acquired a 128-acre run down property (formerly a working winery) located in the sunny and fertile Salento region on the southeastern peninsula or 'heel' of Italy; armed with high ambitions and over 40 years of experience in the wine industry in Tuscany, they set out to rejuvenate the vineyards and cellar.

#### Winery notes (2023 Vintage)

"The name Orion comes from the Greek and refers to the fortified road nearby the vineyards of Masseria Li Veli (called Limite dei Greci) which in past times used to be considered the border between the Longobards domains to the North and the Byzantium reign to the South-East. Orion is a Primitivo in purezza, fresh, pleasant, full and soft with a remarkable persistence.

Dense ruby red with a purplish rim, it is immediately intense on the nose with marked aromas of ripe and fleshy red fruits, notably cherries followed by spicy notes of cinnamon and nutmeg; in the mouth it is full, powerful, smooth and very long, with a well defined acid streak which makes it fresh and pleasing."



"The nose is simultaneously weighty, fresh and elegant, with aromas of black cherry, blackberry and dark chocolate, along with undertones of orange peel and stone. All of those notes reappear on a palate which is bitter, but friendly, as acid soars overhead."

Reviews for the 2022 vintage below...

#### 89/100 Gary Walsh, The Wine Front, August 2024 (2022 Vintage)

"Lots of ripe cherry, almond and nuts, a bit of liquorice, dried herbs and chocolate. It's full-bodied, a bit minty, with a distinct hazelnut and chocolate cake thing happening here, maybe there's some warming alcohol. It's a lush wine that delivers choccherry flavour a plenty. Perhaps a bit breathy and obvious, but hearty and honest. Good wine."

### 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

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