MASSERIA LI VELI · ITALY

Orion Primitivo, 2023

Salento IGT, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Primitivo	14%	2023 · 750 ml

STILL, FULL-BODIED

Tasting notes

Dark ruby, almost purple. Nose of dried plums, blackberry, and a hint of cedar. Palate follows the nose, with added dried herbs. Medium-long finish.

About the wine

This Primitivo comes from 10- to 20-year-old vines on limestone-clay soils in Salento, harvested at the end of August. It ferments in steel tanks at 22–28°C and then rests for a few months in barriques. Primitivo is genetically the same grape as California's Zinfandel; both descend from Croatia's Crljenak Kaštelanski.

Awards

Wine Enthusiast (Danielle Callegari) 2024 — 91 points, Best Buy (2023)

Winemaking

MATURATION	6 months in French oak barriques, then 3 months in bottle

Cellar and service

SERVE AT	12–14 °C
AGEING POTENTIAL	5 - 6 years
FOOD PAIRING	full-flavoured or spicy dishes

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Primitivo: pree-mee-TEE-vo