

Torrevento

Ghenos Primitivo di Manduria Rosso DOC 2018

- 94 points, Luca Maroni
- 91 points, James Suckling
- 91 points, International Wine Report

Grapes: 100% Primitivo

Aging: 10 months in barriques followed by 6 months in bottle.

Tasting Notes: Deep ruby red wine enriched by orange glints with aging. On the nose it has an intense, full and fragrant bouquet. On the palate it is balanced and full-bodied.

Food Pairings: Classic red wine, perfect with roasted red meat. Excellent with hard cheese and ham.

James Suckling: *“Quite a structured primitivo that shows promise. Medium-to full-bodied, with clean black-plum fruit and oak elements needs a bit of time to achieve full harmony. But already the tannins are melding with the fruit. Sustainable. Like it. Drinkable now, but worth waiting until at least 2023.”*

International Wine Report: *“The 2018 ‘Ghenos’ offers inviting aromas of ripe dark cherries and roasted plums woven together with hints of wild herbs and licorice. On the palate this is medium-bodied and seamless with a gorgeous velvety texture and glides effortlessly through the finish.”*

