



RUBINO ESTATES

A CAL-ITAL WINERY



PRIMITIVO

Livermore Valley
2016

Blend: 88% Primitivo & 12% Zinfandel.

Tasting Notes:

Flavors and Aromas: This wine has a dense nose of fresh and dried fruit, including aromas of plums, dried cherries, mixed berry jam, raspberries and currants.

Body and Structure: Fairly light mouthfeel, smooth tannins with light acidity and a long, fruity finish. A hint of oak and vanilla help frame the flavors.

Pairings: Spaghetti and meatballs, hamburgers, stuffed mushrooms, various curries and eggplant based dishes.

Details:

We treat our Primitivo very much the same as its close cousin, the Zinfandel. The fermentation takes place in open top fermenters at a slightly cooler temperature, with up to three days of cold soaking beforehand. Once fermentation is complete, we press the wine immediately and put it in 13% new French oak barrels for 20 months. Our goal is to provide just enough oak to accent the fruit but not dominate the flavor.

Alc. by Vol. 15.5%

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