

Amore Mio

PRIMITIVO IGP PUGLIA RISERVA 2014



PUGLIA

Primitivo



Puglia

Origin

Born in the hills of Gravina in Puglia, a historic town whose name derives from the Latin "Grana dat Vina" – meaning "gives grain and wine." Emperor Frederick II once called it a true "garden of delights." Cantine Fiore, established in 1868, is the oldest winemaking estate in Puglia. Located at 450 – 550m above sea level across 64 hectares, it benefits from karst-rich soils, temperate climate, and high elevation, which lend depth, intensity, and minerality to the wine.

Accolades

93 Points Bronze Medal Decanter World Wine Awards
2025 Gold and Silver Medals Concours Mondial de Bruxelles 2025

Tasting Notes

Deep ruby red with violet reflections. The nose opens with mature wild berries (blackberry, currant, plum), earthy forest floor, and balsamic hints. On the palate, it is bold yet silky, with a long, elegant finish of dark fruit and sweet spices.

Perfect Pairing:

Red meats, game, aged cheeses, and structured dishes.

\$45

Key Reasons to Believe

- 150+ year legacy from Puglia's oldest estate
- High-altitude vineyards produce exceptional Primitivo - Multi-award winning with global acclaim in 2025
- Deep tradition meets modern winemaking finesse

Support

- Limited release: individually cased in single-wood boxes
- Social media + digital marketing assets available
- In-store tastings and promotional materials upon request

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