Primitivo “1954”

Cantine Paradiso · 2023



REGION	Puglia
APPELLATION	IGT
GRAPE	Primitivo
TYPE	Red
ALCOHOL	15.0%
BOTTLE	750 ml

TASTING NOTES

Grilled Meats, Rich Pasta, Aged Cheese

FOOD PAIRINGS

Take me to a Date - After-work Chill

PROFILE

Body	■■■■■
Acidity	■■■□□
Tannin	■■■■□
Fruit	■■■■■

ABOUT THE WINE

Discover the rich and powerful character of Primitivo from Puglia with Cantine Paradiso 1954. Made from 100% Primitivo in the vineyards of Cerignola, this is the wine that represents the heart and soul of Cantine Paradiso. 1954 is the winery’s most important and prestigious Primitivo. It was created as the realization of a dream carried through generations of the Paradiso family. The name pays tribute to the winery’s history and to the generations who worked to create a truly authentic expression of Primitivo. This is Primitivo at its most authentic, shaped by the land, the grape, and the family’s winemaking tradition. In the glass, 1954 shows a deep ruby-red color with purple reflections. The aroma is intense and complex, with notes of ripe red berries, dried plum, and jam. As the wine opens, you will find hints of vanilla, tobacco, clove, and chocolate. Subtle spice and toasted notes add even more depth. On the palate, this Puglian Primitivo is full, dense, and generous. Ripe fruit combines with well-integrated tannins and balanced acidity. The wine has impressive depth and structure, followed by a long and persistent finish. Each sip brings together the warmth of Southern Italy with the character of Primitivo. 1954 is more than just another Primitivo from Puglia. It is the expression of a family dream. It represents the work and passion of generations of winemakers who believed in the potential of this native grape. For anyone looking for an authentic Italian red wine from Puglia, this is a bottle worth discovering. This Primitivo from Puglia pairs beautifully with grilled beef, lamb, roasted meats, hearty pasta, rich meat sauces, and aged Italian cheeses.