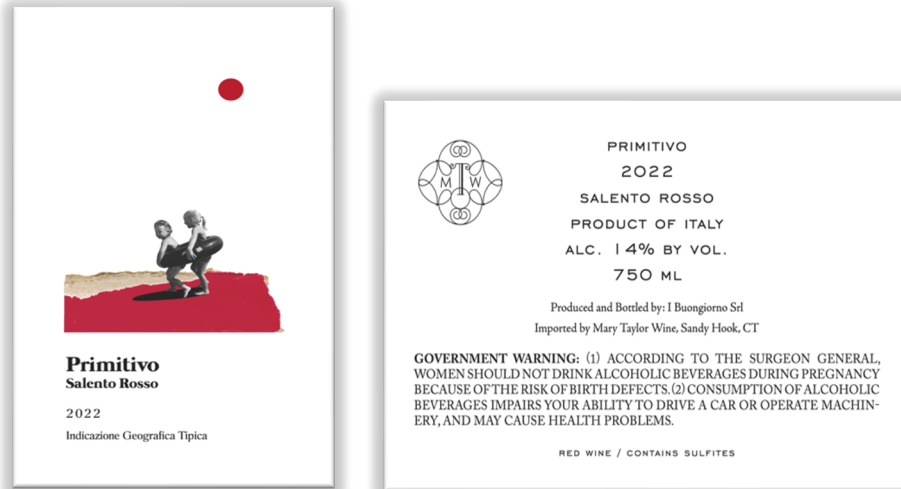


mary taylor wine

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I Buongiorno – Primitivo - Salento IGT



The tale of Teodosio's relationship with the fascinating world of winemaking has deep roots. Teodosio inherited his passion for high-quality, refined local wines from his father. During Teodosio's childhood, the two would often restock wines together to enhance their well-known Osteria wine cellar.

Teodosio's desire to become a sommelier grew from this experience and this passion quickly turned into a successful career. It didn't take long for Teodosio to become a respected wine taster and expert, known for his perfectionism. His natural talent and appreciation for the "good" and "beautiful" led him to collaborate as a selector and taster for some of Italy's top gourmet guides, as well as with renowned associations and academic institutions.

Over the years, Teodosio has visited hundreds of wineries worldwide, especially in Italy, France, California, and Slovenia. He remains passionate about learning and exchanging ideas with oenologists, wine experts, agronomists, and farmers.

Now, drawing on his experience as a restaurateur and sommelier, Teodosio produces the "I Buongiorno" wine collection. Each wine reflects careful work, from selecting the best vineyards (considering age and terroir) to thinning, pruning, fermentation, aging, and sale.

This elegant Primitivo dazzles with its intense ruby red color and complex aromas of sour black berries. On the palate, it delivers a smooth, balanced sapidity, showcasing the variety's signature richness and depth. Aged in steel, this wine offers a refined expression of Primitivo's distinctive character.

Size: 750ml
Appellation: Salento IGT
Soil Type: Clay and Sand
Varieties: 100% Primitivo
Farming: Organic
Alcohol: 14%
Aging Details: Stainless Steel

