



EPICURO



Z-ELEBRATE

ZINFANDEL

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Zinfandel.

YIELD PER HECTARE

About 100/120 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red land rich in organic substances.

WINEMAKING AND MATURATION

Hand harvest of the grapes on the plant, long fermentation with maceration at controlled temperature, then maturation in steel tanks and different kind of wooden casks.

SENSORY ANALYSIS

Intense deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

16%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews and medium aged cheeses.

AWARDS

- 2020 › Gold Medal Berliner Wine Trophy
- › Gold Medal Asia Wine Trophy
- › Silver Medal Mundus Vini
- › 97 points Luca Maroni