

ZINFANDEL PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA





GRAPES:

100% Primitivo

VINEYARD AREA:

The Primitivo grapes used for our Special Edition come from a handful of carefully selected, extremely low-yielding vineyards which have very shallow, sandy soils rich in minerals. These vineyards lie in the Salento area of southern Puglia. The traditional *Alberello Pugliese* vine training method is used. The plants are an average of 50 years old, with an average yield of less than 1 kg per plant.

HARVEST:

Entirely manual picking in late August. Due to the extremely reduced yields of these plants, at the time of picking approximately 30% of the grapes have already gone through a process of *appassimento*, or drying, on the vine itself.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

AGING:

100% of the wine is aged in American oak barriques and tonneaux for approximately 8 months, where about half of the barrels are new, and half of second and third passage.

ALCOHOL: 14.5%

WINEMAKER'S NOTES:

The wine displays an intense deep ink-red color. The bouquet displays an exceptional array of aromas, from black cherry to chocolate, raisins, toasted almonds and exotic spices, along with a splash of vanilla. In the mouth it is full-bodied and robust, yet extremely elegant, velvety and spicy. Intense but not overpowering, the tannins are nevertheless extremely well-rounded and balanced, soft and supple. The finish lingers, with a burst of spice and dark fruit at the end.