

ZENSA



ROSATO
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA



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GRAPES:

50% Negroamaro, 50% Primitivo

VINEYARD AREA:

Both grape varieties are selected from low-yielding vineyards in the Salento area of southern Puglia. The Guyot training method is employed.

The plants are an average of 20 to 25 years old, with a plant density of approximately 4000 plants per hectare.

HARVEST:

Manual picking in late August for the Primitivo. The Negroamaro is hand-picked approximately 10 days later, in early September.

VINIFICATION:

The grapes are vinified separately but in the same manner. The fruits is de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 6 to 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel tanks and then left to rest for 36 hours.

Fermentation is carried out using selected yeasts at a controlled temperature of 15-16°C and lasts approximately 10 days.

The two wines are left on their lees in stainless steel tanks until mid-October, in order to maximise extraction of complex aromas and polysaccharides, before being blended together.

ALCOHOL:

13,5 %

WINEMAKER'S NOTES:

An elegant pink with tones of seashells and coral, this wine expresses scents and flavors of strawberries, green melon, roses and jasmine.

The palate displays a great balance of exotic fruit, freshness, minerality and zesty acidity, along with a pleasantly long, refreshing and persistent finish.