

THE
WANTED

ZIN
ZINFANDEL
IGP Puglia
ROSÈ



GRAPES:

100% Primitivo

VINEYARD AREA:

The Primitivo grapes are selected from low-yielding vineyards in the Salento area of southern Puglia.

TRAINING:

The guyot training method is employed. The plants are an average of 25 to 30 years old, with a plant density of approximately 4000 plants per hectare.

HARVEST:

Manual picking in late August.

VINIFICATION:

The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14°-16°C and lasts approximately 10 days.

AGING:

The wine is left on its lees in stainless steel tanks for three months in order to maximise extraction of complex aromas.

WINEMAKER'S NOTES:

Intense ruby-red color, with a complex bouquet, reminiscent of cherries, blueberries, coconut and vanilla. The ageing in American oak adds a pleasant roasted and spicy aroma. In the mouth it is full-bodied yet smooth and elegant. The tannins are soft, supple and

