

# EPICURO



## Z-ELEBRATE

ZINFANDEL

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

ROSSO



### ORIGIN OF THE VINEYARDS

Apulia.

### GRAPE VARIETY

Primitivo (Zinfandel) at least 85% and other red varieties allowed.

### VINE TRAINING SYSTEM

Spurred cordon and Apulian saplings.

### SOIL

Red land rich in organic substances with medium texture.

### WINEMAKING AND MATURATION

Harvest of the grapes at the full phenolic ripeness, soft pressing and long fermentation with maceration at controlled temperature, then maturation in steel tanks. May have a very short refining in wood.

### 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