

# EPICURO



## ZINFANDEL

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

ROSSO



### ORIGIN OF THE VINEYARDS

Apulia.

### GRAPE VARIETY

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

### VINE TRAINING SYSTEM

Spurred cordon espalier.

### 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 refining in wood.

### SENSORY ANALYSIS

Intense and bright ruby red. Complex nose of black berries and plum jam, red flowers, humus, cocoa powder, mint and iron. Full-bodied and enveloping, creamy and smooth, fruity with a very long balsamic and fruity persistence.

### ALCOHOL

14%.

### SERVING TEMPERATURE

16/18° C.

### FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, stews in general, lamb, truffle and medium aged cheeses.

### AWARDS

- 2021 › Gold Medal Asia Wine Trophy
- 2020 › 98 points Luca Maroni
- 2019 › Gold Medal Berliner Wine Trophy
  - › Gold Medal Asia Wine Trophy
  - › Silver Medal Mundus Vini
  - › 98 points Luca Maroni
- 2018 › 98 points Luca Maroni
- 2017 › 98 points Luca Maroni
  - › Gold Medal Berliner Wine Trophy
  - › Gold Medal Mundus Vini
- 2016 › 98 points Luca Maroni
- 2015 › 98 points Luca Maroni