

EPICURO



ZINFANDEL

ORGANIC

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Zinfandel (Primitivo) and a small percentage of other varieties bred in compliance with the organic regime.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Sandy, clay and calcareous.

WINEMAKING AND MATURATION

Soft pressing of the grape, fermentation on the skin in steel tank, then maturation in steel. It may have a short maturation 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

13-14,5%.

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

2022 › Gold Medal Berliner Wine Trophy

› Gold Medal Mundus Vini

2019 › 97 points Luca Maroni