



**MASSERIA  
TRAJONE**



GRANDI VINI ITALIANI



# **ZINFANDEL**

**PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSSO**



## **ORIGIN OF THE VINEYARDS**

Apulia.

## **GRAPE VARIETY**

Zinfandel (Primitivo) 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**

2015 › 98 points Luca Maroni

2016 › 98 points Luca Maroni

2017 › 98 points Luca Maroni

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