

THE WANTED THE WANTED PUGLIA ZINFANDEL

PUGLIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The Primitivo grapes are selected from low-yielding vineyards in the Salento area of southern Puglia. The traditional Alberello basso vine training method is employed. The plants are an average of 40 to 50 years old, with a plant density of approximately 5000 plants per hectare.

Wine Making

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

Food Suggestions

Pairs well with beef, pasta, lamb, and poultry-based dishes.

TASTING 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 well balanced. The finish is long and lingering, with a burst of spice and bright fruit at the end.

Primitivo grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12pc)
- ABV%: 14.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

