

ZENSA ZENSA PRIMITIVO

PUGLIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The Primitivo grapes are selected from low-yielding, fully organic vineyards in the Salento area of southern Puglia. These vines are trained in the Guyot system. The plants are an average of 20 to 35 years old, with a plant density of approximately 4500 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 colour 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 the second fermentation.

Food Suggestions

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

TASTING NOTES

Intense ruby-red color, with a complex bouquet, reminiscent of cherries, dried berries, and toasted almonds. In the mouth, it is full-bodied yet smooth and elegant with a silky texture. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.

100% Primitivo grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Vegan-Friendly
- Chemical & Pesticide-Free
- ABV%: 12.5
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

