

ZENSA

ZENSA ROSSO

PUGLIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

All three grape varieties are selected from some of the best vineyards in the region of Puglia, Southern Italy. From vineyards that lie in the provinces of Taranto and Brindisi and are trained using the “Spalliera” method.

Wine Making

The three grape varieties are vinified separately using the same technique. 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 25°C for 8-10 days.

Food Suggestions

Pairs well with roast red meats and mature cheeses.

TASTING NOTES

Intense ruby-red color, with a complex bouquet, reminiscent of blueberries, redcurrants and cinnamon. The oak aging adds a pleasant spiciness. On the palate, it is full-bodied, lush yet supple, well-balanced and with a long and lingering finish.

A grape blend of 65% Negroamaro, 25% Primitivo, 10% Cabernet Sauvignon.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Vegan-Friendly
- Chemical & Pesticide-Free
- ABV%: 13.5
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

