

Virtuoso

Virtuoso wines enclose all the intensity of a land to be discovered, where the warm sea winds design unique landscapes and where the horizon colours the imagination.

PINK ZINFANDEL PUGLIA IGT

**Grapes:**

Primitivo.

Vineyard:

Pink Zinfandel grapes are selected from low-yielding vineyards in the Salento Peninsular, to the south of Puglia.

Harvest:

The grapes are picked particularly early - in August - in order to retain the optimum level of acidity so vital for this style of wine.

Vinification:

The grapes are de-stemmed and soft-crushed. Once the grapes are in the fermenter, we carry out a *salasso* (removing the juice from the bottom of the fermenter). This gives minimum skin contact, just enough to give the wine its rosé colour, while keeping tannins as low as possible.

Fermentation:

We initiate the fermentation with selected yeasts at about 18 °C for about 10 days. After fermentation is complete, we keep the wine on its fine lees for around 2 months. We do not carry out malolactic fermentation in order to retain acidity and freshness.

Winemaker's notes:

From the sunny Puglia region, Virtuoso Pink Zinfandel has a lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits. Well-rounded to the palate, with a long finish, it is perfect with fish dishes or on its own as an aperitif.