VIGNETI DEL SALENTO

# Zolla

## Primitivo – Merlot Puglia IGP




Awards

GRAND INTERNATIONAL WINE AWARD
MUNDUS vini
SILVER
MEININGER

VARIETY: Primitivo 50% e Merlot 50%.

COLOR: Red

PRODUCTION: Salento, Puglia.

VINEYARDS: Our vineyards grow in a warm and dry area of Salento Peninsula where the clay limestone soil helps to stay cooler and retain water during the very hot summer season. The beauty and the elegance of this vines come from the thermic excursion between day and night.

VINIFICATION: De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks. Refining in used American and French oak barriques for the next 6-8 months.

SENSORY FEATURES: Very intense ruby red color, rich aroma of ripe red fruit, cherries, berries, with notes of cinnamon. A full-bodied wine, rich in velvety tannins, persistent and pleasant aftertaste.

BEST SERVED WITH: Pairs well with red meats on the grill, game, salami and seasonal cheeses. the ideal wine to pair with important dishes, such as fillet Mignon with a reduction of balsamic vinegar.

WINEMAKERS: Danilo Gizzi

SERVING TEMPERATURE: 16-18°C

AWARDS:

- Mundus Vini 2021: *Silver Medal*