

CASTEL DI PARANO ZINFANDEL

GRAPE VARIETY: Zinfandel

APPELLATION: IGP

PRODUCTION AREA: province of Taranto, southeast Puglia

TRAINING SYSTEM: 40 years-old traditional puglian bush vine

SOIL: sandy

PLANT DENSITY AND YIELD: from 4000 to 4500 plants per hectare, with yields of about 0.75 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, avoiding high temperatures to preserve freshness and aromaticity

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. A maceration on the skins follows, during 15-18 days, to improve the delicate extraction of tannins and flavors

AGEING: 3 months in American oak barrels and 6 months in stainless-steel tanks

ALCOHOL: 14.5%

CALORIES: 98 kcal / 100 ml

TASTING NOTES: deep ruby colour; pronounced bouquet of black berries, mainly cassis and blackcurrant, with notes of licorice and coconut; full-bodied and balanced, with velvety tannins and a perfect acidity; lingering finish of forest fruits and spices jam.

SERVICE: 18 °C

FOOD PAIRING: well-seasoned main courses based on red sauces, meat and roasts; aged cheeses with intense flavors, forest mushrooms and game.

