



FAMIGLIA
ZONIN
DAL 1821



Primitivo



APPELLATION

Puglia IGT



AREA

Apulia region



GRAPES

Primitivo



ALCOHOL LEVEL

13,5% by volume



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes, picked when fully ripe, are gently crushed and destalked and the resulting juice is then fermented for 21 days at a temperature of 25-28°C. Once the vinification process is completed, the wine is aged for 4 months in 350-litre French oak 'tonneaux'.

COLOUR

Intense red with purple reflections.

BOUQUET

Astonishing fragrance when young, with aromas of small, red-berried fruit that matures over time, giving rise to more complex, jammy notes.

FLAVOUR

Structured, warm, moderately tannic but well-balanced with just the right acidity. Soft and delicate.

SERVING TEMPERATURE

Best served around 16° - 18° C.

FOOD MATCHES

The wonderful smoothness and abundant nuances of flavour make it an ideal accompaniment to particularly bold-flavoured and succulent preparations as well as hot or richly spiced dishes, such as those associated with southern Italian cuisine.