

FELLINE SINFAROSA ZINFANDEL DOP 2017



WINE INTRODUCTION

After the discovery that Primitivo and Zinfandel were in fact the same grape, Gregory Perucci, founder of Feline and the Accademia dei Racemi, grafted some Californian Zinfandel scions from the famous Geyserville of Ridge on his site in Puglia. The Cru Zinfandel Sinfarosa is grown in soils of an alluvial origin: deposits of black soil were created by the decomposition of organic material (ancient forest) and rainfall rock erosion. It's a deep, marshy soil and quite fertile which allows for our vineyards to produce fruit with great vigour. Our Zinfandel Sinfarosa, which has been awarded many times with the 3 Glasses Gambero Rosso, is the only non-American wine admitted at the ZAP (Zinfandel Advocates and Producers) Grand Festival, that takes place every year in San Francisco.

WINEMAKING NOTE

After harvest in mid-late September, the grapes are destemmed and crushed. The wine is fermented and macerated at a temperature of 25-27°C and aged in French and American oak for 6 months.

APPEARANCE, AROMA AND TASTING NOTE

This is a spicy ruby red wine with hints of black pepper, rhubarb, and liquorice. It has a complex structure, with a full-body and soft, subtle tannins. Its oak ageing imparts a balsamic notes and hints of menthol. This wine is ideally paired with vegetables, meat stews, and strong cheeses.

WINE INFORMATION

Country:	Italy
Region:	Puglia
Wine Type:	Red Wine
Producer:	Felline
Wine Name:	Sinfarosa Zinfandel DOP
Vintage:	2017
Principle Grape (%):	Primitivo Di Manduria (100)
Closure:	Cork
Winemaker Name:	Gregory Perrucci
ABV (%):	15.00%
Acid (g/L):	5.90
pH:	3.56
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Gambero Rosso:	Tre Bicchieri
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