`Zolla` Primitivo di Manduria 2018

Puglia, Italy



Grape Varieties	**100% Primitivo**
Winemaker	**Dennis Verdecchia**
Closure	**Agglomerated Cork**
ABV	**14.5%**
Residual Sugar	**8.2g/L**
Acidity	**5.78g/L**
Wine pH	**3.59**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Vegan**

PRODUCER

Vigneti del Salento, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from Abruzzo and (later) southern Italy as a whole. These Puglian wines are made at two wineries in the province of Taranto, on the western flank of Salento, by resident winemaker Danilo Gizzi and consultant winemaker Filippo Baccalaro. Filippo, a native of Piemonte, has been working in Puglia for almost two decades. He was originally attracted to the region by the rich, ripe flavours of the grapes that grow there. Filippo consistently aims to capture these flavours with minimal use of technology but a lot of know-how. The resulting wines are expressive of their site yet also carry the style of Fantini's other exceptional wines.

VINEYARDS

The vineyards are mostly situated in the communes of Manduria and Sava and are owned by growers with whom Filippo has been working with for many years. Production is lower than its potential, which ensures the best quality grapes are selected. The red soils are calcareous clay and rich in iron, minerals and nutrients. 80% of the grapes come from old bush vines and the rest from trained vines that are at least 20 years old.

VINTAGE

2018 was a challenging year in Puglia due to the constant and unusual summer rains. Rainfall was twice normal levels. Hard work, flexibility and total commitment were needed in the vineyards to produce the desired quality, and the grapes that ripened well were from sandier soils with good drainage. Careful vineyard management ensured that the grapes reached full maturation.

VINIFICATION

The grapes were gently pressed and cooled to 10°C for a maceration period of 8-10 days with regular pumping over. Yeasts were added to start fermentation, which took place under temperature-controlled conditions of up to 20°C. The wine was then transferred to second and third use oak barriques for six to eight months before bottling.

TASTING NOTES

This wine is ruby red in colour with a violet hue. It has intense aromas of red cherries, blackberries and hints of spice and leather. These aromas follow through on to the palate which is rich and velvety with generous tannins and great length.