

ZENSA

Bianco
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
MADE WITH ORGANIC GRAPES



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GRAPES:

40% Fiano, 40% Malvasia, 20% Sauvignon

VINEYARD AREA:

Selected Organic Vineyards in the province of Taranto, in the region of Puglia, Southern Italy.

AGE OF VINES:

The plants are an average of 15 to 20 years old.

PLANT TRAINING AND DENSITY:

The vines are trained in the Guyot system. Plant density is around 4500 plants per hectare with an average yield of 1.8 kg per plant.

HARVEST:

Careful manual harvest in late August, early September.

VINIFICATION:

Each variety is vinified separately. After a delicate de-stemming, the grapes are not pressed, but left to macerate on their skins for approximately 24 hours at 10°C to increase extraction of the delicate aromas.

The grapes are then gently pressed and approximately 75% of the clarified must is placed in stainless steel fermentation tanks. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C and lasts approximately 10 days.

The remaining 25% is placed in new French barriques, along with selected yeasts, for barrel fermentation. It will then remain in the barriques for an extra 6 months – on its lees - to extract maximum aromas

AGEING:

25% of the blend in new French barriques for 6 months.

ALCOHOL:

13%

WINEMAKER'S NOTES:

Pale yellow in colour, the wine displays generous aromas of rich tropical fruit with an elegant hint of vanilla. The palate is silky, subtle yet rich, with an elegant and complex citrus acidity and a long and lingering finish.