

DECANAL WAS CREATED TO OFFER WINES WHICH ARE MODERN, VERSATILE AND TOTALLY APPROACHABLE.

MADE FROM BOTH INDIGENOUS ITALIAN AND INTERNATIONAL GRAPE VARIETIES, DECANAL WINES REFLECT THE CHARACTERISTICS OF THEIR REGION OF ORIGIN.

PINK ZINFANDEL PUGLIA IGT

Grapes:

Primitivo.

Decanal Pink Zinfandel grapes are selected from low-yielding vineyards in the Salento Peninsular, to the south of Puglia. Vines are trained with Spalliera method.

Harvest:

The grapes are picked particularly early - in August - in order to retain the optimum level of acidity so vital for this style of wine.

Vinification:

The grapes are de-stemmed and soft-crushed. Once the grapes are in the fermenter, we carry out a salasso (removing the juice from the bottom of the fermenter). This gives minimum skin contact, just enough to give the wine its rosé colour, while keeping tannins as low as possible. We initiate the fermentation with selected yeasts at about 18-22 °C for about 7-9 days. When fermentation is complete, we keep the wine on its fine lees for around 2 months.

Tasting notes:

It has a lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits. Bursting with flavour, Decanal Pink Zinfandel has an excellent balance making it perfect with or without food. Serve chilled on warm summer evenings.

