

Conti Zecca

Nero

70% Negroamaro, 30% Cabernet Sauvignon

Tasting Notes:

Bold red fruit aromas are accented by notes of spices and hints of vanilla and licorice. Soft and harmonious on the palate with mature tannins. A full-bodied wine with great structure and a long, persistent finish.

This rich wine is best paired with pasta dishes prepared with spicy, meat-based sauces or roasted or grilled red meats. Also try with the typical regional dish: beef and potato stew.

Vineyards:

Region:	Salento, Puglia, Italy
Name:	Donna Marzia & Cantalupi
Size:	8 hectares
Training Method:	Spurred cordon
Planting Density:	4,500-5,000 vines/hectare
Soil Composition:	Alluvial with pockets of limestone
Elevation:	50 meters
Practices:	Sustainable

Winemaking:

Harvest

Date:	Late September
Method:	Manual

Pre-fermentation

Container:	-
Temperature:	-
Duration:	-

Fermentation

Container:	Stainless steel tanks
Temperature:	25-28°C
Duration:	20 days
Maceration:	15 days with periodic pump overs and aerations
Malolactic:	Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage:	50% new & 50% previously-used French oak barriques & Slavonian oak barrels
Duration:	18 months in French oak barriques & 12 months in Slavonian oak barrels
Bottle-Aging Duration:	6 months

Technical Data:

Alcohol:	14.0%
pH:	3.74
Residual Sugar:	2.8 grams/liter
Acidity:	5.6 grams/liter
Dry Extract:	35.6 grams/liter

Production Quantity:

35,000 bottles



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OF THE YEAR
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