

# Donna Marzia

## Primitivo

85% Primitivo, 10% Malvasia Nera, 5% Cabernet Sauvignon

A 100-hectare estate named after the passionate and rebellious Countess Marzia Zecca, who lived during the 17th Century. She took her own life on the estate that now possesses her name.

### Tasting Notes:

Also known as Zinfandel, the Primitivo variety's exact origins are unknown, but it has been cultivated in Italy for centuries. Produced from the Donna Marzia vineyard, this wine possesses aromas of dried cherries and subtle hints of vanilla. Well-structured with its a soft and velvety texture.

Serve alongside pasta dishes with meat-based sauces or grilled red meats. Also pairs nicely with aged cheeses.

### Vineyards:

Region:	Salento, Puglia, Italy
Name:	Donna Marzia
Size:	13 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 August- early September
Method:	Machine

#### Fermentation

Container:	Stainless steel tanks
Temperature:	25-28°C
Duration:	15 days
Maceration:	12 days with periodic pump overs and aerations
Malolactic:	Full

### Aging:

Container/Cooperage:	Cement tanks
Duration:	12+ months

### Technical Data:

Alcohol:	13.5%
pH:	3.70
Residual Sugar:	3.6 grams/liter
Acidity:	5.5 grams/liter
Dry Extract:	34.4 grams/liter

**Production Quantity:** 130,000 bottles



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

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