

One True Zin

Zinfandel

Varietals:

100% Primitivo (Zinfandel)

Hubert Opici was the patriarch of the Opici family and a wine industry icon. His love for food and wine was infectious. His immense appreciation for California and Italian winemaking built an empire, One True Zin is a tribute to Hubert and the best of both of those worlds. This wine is Puglia IGT appellated and made with organically grown grapes.

Tasting Notes:

A bold wine with intense purple color. The wine has a very solid structure with a balance between soft tannins and bright acidity. On the palate, the wine shows notes of plum, cherry, marmalade and some tobacco. Spice comes through on the finish with an aftertaste of cocoa, coffee and vanilla. Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

Vineyards:

Region:	Puglia, Italy
Vineyard:	Sourced Grapes
Elevation:	100 meters
Exposure:	Various
Training Method:	Guyot
Soil Composition:	Predominantly Clay with Some Calcerous Soils

Winemaking:

Harvest:	The grapes are machine harvested in late August
Fermentation:	Traditional submerged cap system in stainless steel tanks. Maceration lasts for 12-15 days at controlled temperatures not exceeding 25°C.

Malolactic Fermentation: Yes

Aging: Short time in stainless steel, then oak before release

Technical Data:

Alcohol:	14%
Acidity:	6.15 grams/liter
Residual Sugar:	5.5 grams/liter
pH:	3.5



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