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CAPO ZAFFERANO

PRIMITIVO DI MANDURIA D.O.C.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	DOC
Production area:	Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.

Colour: Intense deep red colour, almost impenetrable.

Fragrance: On the nose recalls red-berried fruits with hints of vanilla, toasted notes and spices which give complexity to the bouquet.

Taste: The great tannic structure is perfectly balanced on the palate and in aftertasting as well.

Pairing: It perfectly matches with grilled, roasted, stewed meats; also with rich soups and aged cheeses.

VINIFICATION:

Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics. Follows an aging period of a few months in barrels made of selected varieties of French and American wood, where the wine undergoes malolactic fermentation. After that follows refining in bottles.



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CAPO ZAFFERANO

PRIMITIVO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	IGT
Production area:	Apulia, Italy
Cellaring:	3 - 4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Bright ruby red colour.

Fragrance: Intense and fragrant bouquet with ripe red fruit and sour cherries.

Taste: Harmonic and velvety palate with bright acidity and good length.

Pairing: It perfectly matches with grilled and stewed meats; also with mature cheeses.

VINIFICATION:

The harvest takes place at the end of August. The grapes are destemmed and fermented at a controlled temperature of 25 - 27° C for 8-10 days, during which daily pumping over takes place, and followed by malolactic fermentation. The wine ages 3 months in stainless steel tanks and 3 months in bottle.



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CAPO ZAFFERANO

APPASSIMENTO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	Negroamaro, Merlot, Primitivo
Appellation:	IGT
Production area:	Apulia, Italy
Cellaring:	3 - 4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.

Colour: Intense deep red colour.

Fragrance:

The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins.

Taste:

The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.

Pairing:

It perfectly matches with grilled, game meats; also with rich soups and aged cheeses.

VINIFICATION:

The "Appassimento" method is a millenary technique that is used to dehydrate the grapes to reach a higher sugar level and alcohol content. This process allows the concentration of the aromas and enhances the complexity of the wine. Withering is obtained cutting the grape shot but leaving the grapes on vines. Grapes are then pressed and the fermentation starts; the skins are left in the must for a long period to extract flavors. Subsequently the wine is left in oak for a few months.



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CAPO ZAFFERANO

ROSSO SEDICI VINO D'ITALIA



Wine type:	Red wine
Grapes:	Italian grapes
Appellation:	Vino d'Italia
Production area:	Italy
Cellaring:	5 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	16% Vol.

Colour: Bright red colour with violet nuances.

Fragrance: Intense and fruity bouquet with hints of red berry jam and spices notes.

Taste: On the palate it is dense and rich, with a natural roundness; the final shows its velvety elegance.

Pairing: It perfectly matches with roast, stewed meats and aged cheeses.

VINIFICATION:

The grapes are left on the vine for a few days. During this over-ripening process, the concentration of extracts and sugars increase so as to create a wine with great structure, colour and a higher alcohol content. Once harvested and crushed, the must undergo maceration at a controlled temperature for 15-20 days in order to extract all the noble substances from the grapes. Alcoholic and malolactic fermentations take place at a controlled temperature of about 25° C.

