



Masseria Altemura is situated in the heart of Salento, halfway between the Ionian and Adriatic Seas. It boasts a unique terroir, due to the extraordinary light, fresh perennial breezes from the two seas and land characterized by predominantly white calcareous stones and the red soil of Salento. The Estate is located within the Primitivo di Manduria DOC appellation, in the countryside of Torre Santa Susanna, and consists of an ancient 17th century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.

ZINZULA Rosé

Zinzula, the jewel of Masseria Altemura, was born between the two seas of Puglia and celebrates the splendour of the coast, paying tribute to the most beautiful grotto in Salento: the Zinzulusa. A rosé made with Negroamaro grapes, it seduces with the subtlety of its fragrances and the brilliance of its slender and sinuous body, radiant with light. Zinzula's quintessential beauty springs from exquisite details and the purity of the crystal-clear waters of the Mediterranean.



APPELLATION

Negroamaro Rosato
Salento IGT



PRODUCTION AREA

Province of Brindisi



GRAPES

100% Negroamaro



SERVING TEMPERATURE

10° - 12° C



ALCOHOL CONTENT

12% vol.



AVAILABLE SIZES

750 ml

THE VINEYARDS

The vineyards dedicated to Zinzula are composed of a layer of fine red soil on a bed of limestone. To obtain a high quality rosé, in this case Negroamaro is cultivated using the same agronomic techniques as those used to produce the finest whites: vigorous leafy canopies that successfully protect the grapes from over-ripening and sunburn, avoiding oxidative effects, high levels of alcohol and excess tannins. In order to produce fully-formed, crunchy bunches by harvest time, it is crucial to ensure the vines obtain the right amount of water during the decisive ripening stage. This careful management of the vineyards forms the basis for a rosé with great acidity, freshness and aromatic subtlety.

VINIFICATION AND AGEING

The Negroamaro used in Zinzula is harvested in mid-September at the first light of dawn. The so-called 'lacrima' or static 'dripping' of the must is obtained under the grapes' own weight in the press, with no maceration whatsoever. This technique allows for the extraction of a very delicate rosy tint and preserves the freshest varietal notes, keeping tannins and skin-related bitter notes to an absolute minimum. The resulting wine ferments in stainless steel tanks and stays on the fine lees for about 4 months, before a brief period of ageing in the bottle.

TASTING NOTES

COLOUR: soft and delicate, like compact face powder, with very light coppery reflections.

BOUQUET: ample bouquet, with sophisticated flowery notes of rose hip accompanied by pleasant aromas of black cherry, and a spiciness reminiscent of pink pepper and ginger with the merest hint of turmeric.

FLAVOUR: harmony and intense freshness in a slender body, supported by fine acidity and made sinuous by a vibrant, savoury streak. The palate follows through pleasantly, revealing crunchy fruit and closing with a marked mineral finale, teasing the taste buds.

FOOD PAIRINGS

Zinzula pairs perfectly with appetizers such as fish crudités, small-fry and vegetables, sautéed mussels and clams, seasonal vegetable flans, and fresh and medium-matured cheeses. Excellent with seafood or vegetable risottos, spaghetti with sea urchins, fish stews and fresh and spicy international dishes such as noodles and pad thai.