

GRANDE ALBERONE PLATINUM COLLECTION 0.75L ZINFANDEL IGT PUGLIA

Wine

Type	Italian red wine
Growing region	Apulia
Grape varieties	Primitivo
Characteristic	Intense ruby red colour with violet reflections. Delicious bouquet with notes of ripe fruits and cherries. In the mouth is full, velvet and balanced, with a persistent finish.
Winemaking	Winemaking technique is characterized by a long skin maceration, then, the must undergoes the fermentation process in steel tanks at a controlled temperature (24°-26°C). The wine is refined in barrique for a few months.
Alcohol	15 %

Vineyard

Land	Calcareous-clay
Orientation and altitude	East – South-East, 400 m a.s.l.
Planting system	Cordon
Vinayard Plant Density	4500 grapevines/hectare

Recommend

Preservation	Keep in cool and dry place.
Service temperature	16-18 °C
Glass	Bordeaux grand cru
Aging potential	18 - 24 months if store in right place
Best served with	It matches perfectly with grilled and raw meata as well as strong cheeses.

We mean quality™

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Awards

Berliner Wine Trophy 2015-'16-'17	Gold medal e Best Producer (vintage 2014, 2015, 2016)
Luca Maroni 2015	96 points (vintage 2013)
Asia Wine Trophy 2015	Gold medal (vintage 2014)
Luca Maroni 2016	95 points (vintage 2014)
IWSC 2016	Silver medal (vintage 2015)
Luca Maroni 2017	96 points (vintage 2015)
Luca Maroni 2018	96 points (vintage 2016)
Berliner Wine Trophy 2018	Best producer (vintage 2017)