

TOSCANA IGT ZINGARI

Grapes	Merlot, sangiovese, syrah, petit verdot
Cultivation systems	Guyot
Plant density	6000 plants per hectare
Yield	80 quintals per hectare
Average age of vines	17 years
Terroir	Loamy-sandy texture, slightly calcareous
Barrel ageing	In barrels and barriques for at least 12 months
Ageing in bottle	At least 3 months
Analytical data	Alcoholic content: 13.5 % - Total acidity: 5.1 - pH: 3.6



750ml

Highly concentrated ruby colour, which introduces the Mediterranean aromatic notes of this wine. Soft and full-bodied in mouth, it has a fresh flavour with good acidity and a structure with balsamic and mineral notes that make Zingari pleasant and interesting.



PETRA



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