



ZÌNZULA
THE JEWEL OF COLOUR AND LIGHT
FROM MASSERIA ALTEMURA

*The new rosé from the Estate made with Negroamaro grapes
embodying all the splendour of the Salento area in an exquisite bottle*

Brindisi, June 2019. **Crafted** between the two seas of Puglia, **Zinzula**, a **Negroamaro Rosato Salento IGT**, represents the jewel of **Masseria Altemura**, a wine Estate located in the heart of Salento and owned by the Zonin family since 2000.

This rosé celebrates the splendour of Puglia's coast and the legendary Zinzulusa, the most beautiful grotto in Salento, known for its 'zinzuli', stalactitic formations that take on both delicate and brilliant shades of pink as the sun sets.

Inspired by this exceptional spectacle of nature, **Zinzula** is a perfect tribute to Salento. The design of the bottle plays on **exquisite, luminous details**, recalling the **purity of the crystal-clear waters of the Mediterranean**.

The combination of transparent and satin glass creates an original interplay of lights and reflections that run through the bottle with its elongated, sinuous shape **giving it unique gracefulness and finesse**. The pink glass stopper confers a touch of creativity and rare elegance. This is Zinzula: essence of Puglia, quality and design.

It is a delicate shade of pink tending towards the colour of compact face powder with slight coppery reflections. A wine of extraordinary finesse that expresses the fresh and fragrant notes of Negroamaro, Puglia's iconic red grape variety, made with the skin contact method to produce a rosé that expresses its delicacy to the full.

A wine to remember, to collect, and to be appreciated with your eyes, your sense of touch and especially with your heart!



TASTING NOTE

ZINZULA 2018 - Negroamaro Rosato Salento IGT, Masseria Altemura

An elegant tribute to Puglia and to the Zinzulusa, one of the most beautiful caves on the Salento coast. Its name expresses vivacity and rhythm, and teases the palate. With a soft and delicate pink verging on the colour of compact face powder, with very slight coppery reflections, its bouquet is broad, with sophisticated floral scents of wild rose, accompanied by pleasant notes of sour black cherry and a spiciness reminiscent of pink pepper and ginger with the merest hint of turmeric. Exhibiting great balance on the palate and an intense freshness in a lithe body, supported by satisfying acidity and sharpened by a vibrant zestful vein. The mouthfeel is enjoyable with crisp, crunchy fruit and finishes with pronounced mineral notes.

PRESS NOTES

Masseria Altemura is wine estate in Puglia that has been owned by the Zonin family since 2000. Located in the heart of the Salento peninsula, equidistant from Puglia's two seas, the Ionian and the Adriatic, the company extends for some 270 hectares, 130 of which are vineyards. This special geographical position, characterized by pleasant sea breezes and very intense sunlight, makes it ideal for the cultivation of the vine. In addition, the beauty of the surrounding area is making the Estate increasingly popular with wine lovers and enthusiasts of refined tourism. In the 130 hectares of vineyards, the decision was made to cultivate only native (autochthonous) vines such as Primitivo, Negroamaro and Aglianico and, among the white varieties, Fiano and Falanghina, to produce wines that could be authentic ambassadors of the intrinsic excellence of Puglia's winemaking areas in Italy and worldwide. The Zonin family coordinates the entire production and supply chain with utmost care and farsightedness together with the expert oversight of the winemaker Stefano Ferrante, the agronomist Giacomo Manzoni and the Head agronomist of the Masseria Altemura Estate, Antonio Cavallo.

For information

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