



**LOCATION:**  
Italy > Abruzzo >  
Montepulciano d'Abruzzo DOP

**VARIETY:**  
Montepulciano

**WINEMAKER:**  
Vittoria Festa



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## SCIENCE

ABV: 12.5%  
SUGAR RATE: 3 g/L  
TOTAL SO<sub>2</sub>: 85 ppm  
TOTAL ACIDITY: 5.4 g/L

# Zingara Montepulciano d'Abruzzo

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## EXPERIENCE

**NAME:** The Zingara project is a collaboration between Uva Imports and our Italian producers. Zingara means wanderer in Italian and represents the inspiration behind the origin of Uva Imports.

**CHARACTER:** This is fresh, balanced Italian red wine at its best. A medium bodied wine with a combination of bright fruit and hints of earthy, savory undertones that make it a perfect food pairing.

**ENJOY WITH:** An ideal table wine for pizza, pasta, burgers, roasted meats, comfort foods, and sausages.

**BEST RESULTS:** Serve 60-65° F in any glass.

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## EXPRESSION

**FERMENTATION & EXTRACTION:** Harvested in late October, maceration and fermentation for 7-10 days in steel tanks with local yeast cultivated from the vineyards.

**ELEVAGE:** Rests in steel tank for one year before bottling.

**FINING AND FILTERING:** Clarification with clay, cartridge filter - no animal products are used, vegan.

**SULFUR:** Addition of sulfur at vinification, minimal sulfur used at bottling.

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## SOURCE

**FARMING:** Sustainable and integrated farming with the propagation of natural predators of harmful insects and microorganisms.

**LAND:** The Bove team oversees 40 hectares with diverse elevations around Chieti and the Colline Teramane regions, between 650-1,300 feet a.s.l. South, southwest exposures with rocky, dense calcareous clay-based soils.

**VINE:** 10-20 year old vines with a mixture of Abruzzese Pergola and Guyot.

**HARVEST AND PRODUCTION:** Hand-harvested estate fruit, 2,500 case production.

