



# ZACCAGNINI

## Brut Rosé I.G.T.

### TASTING NOTES



The wine is brilliant pink in color. It has a fine and persistent perlage. Aromas include notes of cherry, currant, blueberry and orange blossom. The wine is well-balanced, lingering, fragrant, with pleasant acidity and a smooth finish.



### VINEYARD & PRODUCTION INFO

**Vineyard location:** Bolognano, Pescara, Abruzzo, Italy  
**Green status:** Sustainably farmed  
**Soil composition:** medium-textured clay  
**Vine training method:** marquee and espalier  
**Elevation:** 919 FASL  
**Vines/acre:** 6178  
**Average vine age:** 15 years  
**Production:** 10 tons per acre



### WINEMAKING & AGING

**Varietal composition:** 100% Montepulciano  
**Fermentation container:** Stainless steel  
**Maceration technique:** n/a  
**Type of aging container:** Autoclaves  
**Length of aging:** n/a



### TECHNICAL DATA

**Alcohol:** 12% abv  
**Residual sugar:** 11.0g/L  
**Acidity:** 7.0g/L



### PRODUCER PROFILE

**Winemaker:** Federica Lauterio  
**Total acreage of vines:** 10 ha  
**Winery production:** Ciccio Zaccagnini, S.p.A  
**Region:** Abruzzo



### REVIEWS

90 pts - JamesSuckling.com - May 2024



### FOOD PAIRINGS

Enjoy by itself as an apéritif, or with fresh oysters, shellfish, crab cakes, or grilled sea bass. It also pairs with vegetable quiche, lemon chicken, and Thai curries.

