

# ZINGARA

## Chianti

*Chianti DOCG*



Italy > Tuscany > Siena

### Variety

85% Sangiovese, 15% Cillegiolo and Canaiolo



### Terroir

Rolling hills with mostly calcareous clay.



### Winemaking

*Winemaker: Mario Ercolino*

18 months in stainless steel tanks, 6 months in oak barrels and aged 3 months in bottle.



### Production

600 cases



*Zingara*

Chianti has a reputation of being an inexpensive wine for a pizza or burger. True, there is no doubt that Zingara Chianti is perfect for two foods widely admired by American wine drinkers – but don't classify it as anything less than a highly respectable expression of Chianti.

With roots firmly planted in the 13th Century, Chianti went through many changes – including the addition of white wine grapes. However, since 1995, Chianti must contain at least 85 percent Sangiovese and only other red wine grapes. Many of the bold, high priced Super Tuscan wines of today began as experimental projects of Chianti producers who were challenging what they considered antiquated DOC regulations.

Zingara Chianti represents a modern expression of the style with velvety mouth-feel, full and harmonious flavors of dark fruits and tobacco and beautifully balanced acidity.

### VARIETAL NOTES

**Sangiovese** and its clones are widely planted throughout Italy. It is known to produce wines with high acidity and high tannins that often display flavors of dark cherries, plum, dried herbs and spice.

**Canaiolo** is one of the grapes permitted to be used in Chianti wines. It is typically used as a softening component.

**Cillegiolo** is soft blending partner named after its cherry like flavor.

### FOOD PAIRING

Definitely the choice for tomato based sauces with pasta dishes, pizza & burgers. A great red wine alternative for roasted chicken and pork or grilled fish.



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*Personally selected, hand-harvested wines  
from the best family vineyards.*



Adam Richard



*Counter clockwise from upper right:  
Pinot Grigio, Merlot and Cabernet  
Sauvignon* sourced from Friuli.

*Prosecco* sourced from vineyards near  
Treviso.

*Sangiovese, Montepulciano and Chianti*  
sourced from the heart of Tuscany.



**Production (cases):**

- Prosecco: 800
- Sangiovese: 600
- Montepulciano: 600
- Chianti: 600
- Pinot Grigio: 600
- Merlot: 150
- Cabernet Sauvignon: 150

# ZINGARA

The most direct translation of Zingara means “wanderer.” Others use the word to denote a gypsy, a nomad or a traveler.

It is a fitting name for this wine, bottled from carefully selected barrels as Uva Imports founder Adam Richard traversed Italy. Through his experience and relationships, fostered over more than two decades, Adam has assembled a collection of value driven wines that genuinely express each varietal’s character.

The Zingara line embraces traditional Bordeaux grapes Merlot and Cabernet Sauvignon – which have found a welcoming home in Italy. The remainder of the lineup reads like a who’s who of Italian wines: Sangiovese, Chianti and Montepulciano stand as a solid stable of traditional Italian reds. The Pinot Grigio is ripe with character and fresh fruit – an easy drinker that is among the most popular of Italian white wines. Lastly, Zingara Prosecco is focused, crisp and pleasingly effervescent.

As always, Adam samples every tank and barrel before making his choices and then only selects wines from small, family farms that put a premium on heritage, attention to detail and quality.



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