

ZINGARA

Montepulciano

Montepulciano d'Abruzzo DOC



Italy > Abruzzo > Pescara

Variety

100% Montepulciano



Terroir

Rolling hills with mostly calcareous clay.



Winemaking

Winemaker: Mario Ercolino

20-25 days in steel vats, followed by
6 months in the bottle before release.



Production

600 cases



Zingara

Abruzzo is known as the greenest region in Europe, with more than one-third of its nearly 4,200 square miles set aside for national parks and nature preserves. The region borders Rome on the west and the Adriatic Sea on the east. The remaining public lands have a reputation for diverse agricultural production – and notably cultivation of Montepulciano. The grape ranges widely throughout its native turf of Tuscany and, ironically, is not grown in the vineyards around the village of Montepulciano, according to wine authority Jancis Robinson.

Zingara Montepulciano is big – leading one to think it spent some time in oak. Not the case: this all stainless steel production shows off the power and character of Montepulciano with intense aromas of red fruits and spices. The palate is full, dry and harmonious with pleasant tannins.

VARIETAL NOTES

Montepulciano grapes produce wines that are deep in color with ripe robust tannins. It has lower acidity and mild sweeter tannins.

FOOD PAIRING

Braised lamb shank, lamb chops, wild game to bring out the flavors of the wine. Grilled meats, Bolognese sauces.



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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



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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.