

# ZINGARA

## Sangiovese

*Sangiovese Toscan IGT*



Italy > Valdichiana > Piazze

### Variety

100% Sangiovese



### Terroir

Rolling hills with mostly calcareous clay.



### Winemaking

*Winemaker: Mario Ercolino*

Seven days soft maceration.

Fermented at controlled temperatures in steels vats for 20-25 days followed by 6 months in bottle before release.



### Production

600 cases



*Zingara*

Sangiovese is the workforce of classical Tuscan winemaking – and is the most widely planted grape in Italy. Most Americans of a certain age first experienced Sangiovese as the basis for Chianti; modern wine drinkers know the grape as a stand-alone varietal that is ripe with Tuscan sunshine and representative of a true taste of Italy.

The grape's history reaches into the 16th century. Its widespread popularity stems from its ability to adapt to a variety of vineyard conditions. Despite its early bud and slow ripening, the grapes thrives n hot weather and soils rich with limestone. Its favored terroir contributes to the grapes character of rich fruit and lingering aromas.

Zingara Sangiovese is a full-bodied, fruit forward style with an excellent balance of acidity and refined tannins.

### VARIETAL NOTES

Sangiovese and its many clones are recommended varietals in more than 53 Italian provinces. It is known to produce wines with high acidity and high tannins that often display flavors of dark cherries, plum, dried herbs and spice.

### FOOD PAIRING

The Zingara style of Sangiovese sits aside roasted meats, cured sausages and hard cheeses. When choosing vegetable dishes look for recipes rich with butter or olive oil to help cut the wine's tannins.



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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.