

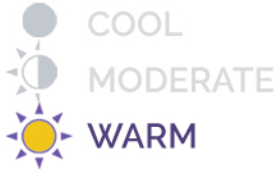
ZINFANDEL PRIMITIVO

USA

ITALY

BLACK GRAPE
WHITE AND RED WINE

CLIMATE



WHITE
ZINFANDEL
ROSÉ WINE

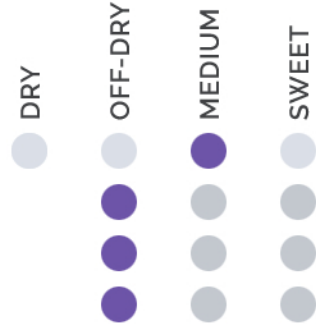
FLAVOR
Simple
COLOR
PINK



STRAW
BERRY



RASP
BERRY



SWEETNESS

ACIDITY

ALCOHOL

BODY

RED
ZINFANDEL
PRIMITIVO

FLAVOR
Pronounced



BLACK
BERRY



BLACK
PLUM



DRIED FRUIT
RAISIN, PRUNE

As it ripens,
flavors change
from red fruits
to black fruits.

Sometimes some grapes
within the bunch start to
RAISIN before other ripen.



SWEETNESS

ACIDITY

TANNIN

BODY

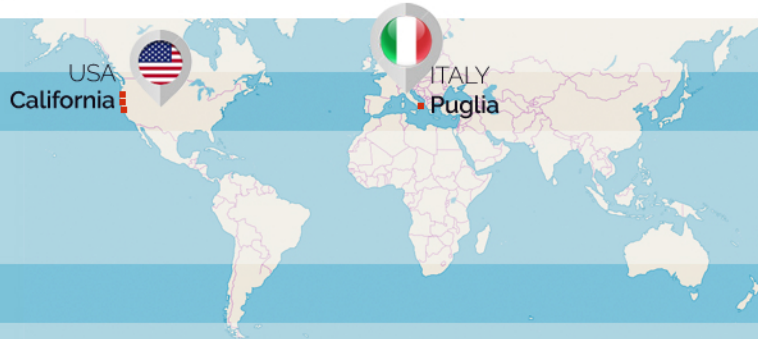
MATURATION



RED ZINFANDEL/PRIMITIVO is typically
matured in oak to soften tannins - add complexity.

BLENDED

Typically not blended.



CALIFORNIA

- **White Zinfandel:** low alcohol (8-10%)
short maceration | medium sweetness by removing yeast before fermentation finish
- **Red Zinfandel:** usually matured in oak
(primary) Blackberry, Black Plum | (secondary) Vanilla, Coffee | (tertiary) Raisin, Prune
- **Old Zinfandel vine:** low yield of concentrated fruit - develop tertiary flavors (Earth, Meat)



ITALY

- **Puglia:** PRIMITIVO - Southern Italy warm climate | soft, fruit, dry red wine | high volume brands
Very good / outstanding examples from controlled yields