



TENUTA MONTE ZUNTA – CRU

Ischia Per'è Palummo DOC

Denominazione Di Origine Controllata DOC

Grape variety: Piediroso 85% -Cabernet Sauvignon 15%

Vineyard: The grapes used to make this Cru are cultivated in S. Angelo at Monte Zunta, in the most prestigious of our estates, at 450 meters asl. This vineyard, restored in 2012, is classified as heroic, as it is accessible only by foot through an exceedingly difficult path. Here, the vines grow in the Southernmost point of the Island of Ischia and they enjoy the wonderful sight on the beautiful village of Sant'Angelo. The berries are harvested strictly by hand at the beginning of October at their best stage of sugar and phenolic ripeness.

Winemaking Process

The harvested grapes are pressed, and the free-run juice is left to macerate and ferment in stainless steel tanks in direct contact with the skins. Frequent pumping over occurs to favor the transfer of color and noble tannins, from the peels to the fermenting must. After 20 days, the resulting young wine is separated from the skins to continue aging in French Oak barrels for 18 months.

Production: 2.600 bottles

Tasting notes and suggested pairings

Tenuta Monte Zunta has an intense ruby red color with violet hints. On the nose are immediately evident balsamic and spicy notes as well as red fruits such as black cherry, black currant, cocoa and licorice. On the palate, the body is important, very well balanced, and harmonic. The finishing is persistent and spicy. Served at 16 - 18 °C (61 - 64 °F), even better if decanted, it goes well with fatty, grilled, or braised meats, game, wild boar, and stews. We suggest it in combination with venison fillet with red wine reduction.

AWARDS: SILVER MEDAL at Concours Mondial Des Vins Extremes 2019