

Zinetta

SWEET STYLE ZINFANDEL

D'AgostiniTM
WINES

Tasting Notes

This sweet Zinfandel offers a captivating blend of bold complexity and light, fruity sweetness. Pouring a ruby red, it reveals enticing aromas of ripe watermelon candy and luscious cherry. The palate surprises with a velvety texture, where the wine's lightness complements its Zinfandel character. Juicy watermelon dominates, layered with succulent cherry and a subtle hint of tannins and oak that add depth. The mid-palate showcases the grape's complexity, leading to a satisfying finish with lingering traces of watermelon sweetness. This wine is a great choice for those venturing into the wine world as well as established palates.

Pairing

Zinetta's lush fruitiness makes it a versatile companion. Pair it with a charcuterie board featuring prosciutto and creamy cheeses, or indulge in fruity desserts like mixed berry tarts. Savor the wine with salty snacks like caramel popcorn, and let its sweet notes complement barbecued meats or spicy dishes. It's equally delightful with Asian cuisine or a classic cheese platter, showcasing its vibrant and adaptable character.

Winemaking

This sweet Zinfandel is a blend of Zinfandel and Black Muscat from our estate. After meticulous hand-sorting, the grapes undergo a multi-day cold soak for enhanced color and complexity. Fermentation in a controlled stainless steel tank yields the desired sweetness, preserved by the process of stop-fermentation. Rigorous filtration and stabilization result in a sophisticated and sweet offering for discerning palates.

RELEASE DATE	<i>December 2, 2023</i>
APPELLATION	<i>California Shenandoah Valley</i>
VARIETAL COMPOSITION	<i>77% Zinfandel 23% Black muscat</i>
VINTAGE	<i>2023</i>
ALCOHOL	<i>8%</i>
RESIDUAL SUGAR	<i>90 g/l</i>
CASES PRODUCED	<i>658</i>
UPC	<i>00197644415434</i>

