

ZENO

Our wine Zeno was born as a fusion of two grape varieties: Sangiovese and Pinot Noir. The idea for this wine came to us because at the time we didn't have a white wine, something that could entice the palates even during the summer heat.

Blending Sangiovese with a percentage of Pinot Noir seemed to us the best solution. In truth, besides attracting the harsh criticism of those who considered the mixing of the two wines a violation, initially we did not succeed much in the enterprise. Two prime wines; two stars put together in the narrow space that is a bottle, stirring and melting continuously, sometimes merged with one another and others fought. In short: love and hate.

We tried a new strategy: why not let them get to know each other from the very beginning, at the time of fermentation - the great evolutionary transformation, in the harsh, gaseous, unstable, rebellious moments of it all? ...Here is our Zeno, the result of a common fermentation between a beautiful, ripe, fragrant, enveloping Pinot Noir and a more angular, fresh and tarty Sangiovese.

Today we are no longer criticized for our daring; no one thinks that Zeno is an abuse - rather, something that it's a good thing that it exists.

"Zeno" comes from Zen, i.e. Life. Zeno stands for what is alive, living.

vintage 2017

- alcohol 13,26%
- total ac. 4.43 gr/l
- pH 3.82
- volatile ac. 0.61 gr/l
- free SO2 3 mg/l
- total SO2 12 mg/l

