

2013

#### LODI OLD VINE ZINFANDEL, SCOTTO



Vintage



## TECHNICAL ANALYSIS

Alcohol	Residual sugar		
13.5	0.5		
рН	Acidity		
3.63	5.6		

# ATTRIBUTES

## The fruit for Scotto's Old Vine Zinfandel originates from one of the oldest and most distinctive Zinfandel growing regions in California.

#### TASTING NOTE

Full of spicy red fruit with a generous portion of dark chocolate on the nose; plum and cassis with hints of vanilla and oak on the palate. The fruit is well layered while the finish is smooth, rich and long.

## VINIFICATION DETAILS

Hand picked and gently crushed before fermentation in stainless steel on its skin for ten days at 78-82°F, during which the tank was circulated three to five times a day to insure a deep extraction and the development of richness and flavour. Fermentation was followed by 24 months' maturation in second- and third-year French oak barrels.

Origin	Variety	Malolactic Fermentation	日 日日 Bottle Size	<b>V</b> egetarian
California	Zinfandel	Yes	75cl	Blank
S Winemaker	Fined Using	Closure	Region	Vegan
Paul Scotto		Screw top	Lodi	Blank