

ZERO
Denomination
Rosso Paestum IGT

Grapes
Aglianico

Production Area
Acqua di Costanza (Torchiara)

Altitude
150 meters above sea level

Exposition
Nordwest

Vineyard soil type
Calcareous clay and sandstone

Vine training method
Single Guyot

Vinification
20% appassimento (15-20 days of drying the grapes in a shady, ventilated spot) with stems, 100% vinification in stainless steel with 26 days of maceration.

Aging
Two years in 300 liter tonneaux

Organoleptic examination
Cherries, wild herbs, and smoke. Intensely structured yet well-balanced, with a very long finish.

Food pairings
Bollito (boiled meats), aged cheeses, lamb.



TEMPA DI ZOÈ
CANTINA IN CILENTO

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