

ZeroPuro Mineraliae Montepulciano d'Abruzzo

THE FACTS



COUNTRY: Italy
REGION: Abruzzo
APPELLATION: Abruzzo
CEPAGE: 100% Montepulciano
WINEMAKING: Skin contact & Native yeast fermentation. Zero sulfite augmentation (no additional added sulfites to the process)
ALCOHOL BY VOLUME: 13.5%
AGING: Stainless steel tanks for 30 days

THE STORY

ZeroPuro is a brand of Cantina Orsogna, for biodynamic, zero sulphite added wines. Cantina Orsogna, formed in 1964, is a cooperative company of 600 farmers committed to Organic & Biodynamic Farming as well as conservation of Majella National Park- one of the most intact natural parks in Europe. Cantina Orsogna adopted organic practices in 1995 and in 2003 started to convert from organic to biodynamic. The ZeroPuro brand was made in pursuit of using only natural sulphites, spontaneous fermentation, and biodynamic methods. By design, the brand strives for sustainability. The entire label packaging is held together by a single drop of glue allowing easy label removal for glass recycling, reminding us we are all part of Mother Nature's cycle.

THE ADJECTIVES

OVERALL: Deep & Fruity
AROMAS / FLAVORS: Black Cherry, Jam, Leather, Almond
MOUTHFEEL: Warm, Full & Tannic

THE SELLING POINTS

A Pure Montepulciano With a Taste of The Earth
SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added
PAIRINGS: Hearty, Savory Dishes, Roasted Vegetables, Aged Cheddar

