

ZENTA

Tapogliano website: www.villapace.eu

The 11 September 1697, 55,000 soldiers under the command of the prince Eugenio of Savoia (commander of the imperial army), and of the Feldmarescialli faced, in Zenta, Voivodina, the strong Ottoman army of over 100,000 men under the command of the sultan Mustafà II. In the battle, the Turkish army suffered a great defeat, losing 25,000 men and abandoning an incredible loot of riches, baggage and artillery. This battle definitively extinguished the Ottoman aims of conquering Europe. Our ancestor - at the head of his regiment - was at the forefront of that epic battle. After returning from the war, Field Marshal Carlo Maria Pace, with the proceeds of the loot, built the villa of Tapogliano and the eastern barchessa where the wine cellar is still located (www.villapace.eu).

In fact, a document from the Pace archives reads: "Factories made with the money of the General in Tapogliano, namely the cellar and the 'follador' (ancient name for the area used for pressing grapes)."

It is in these cellars that the bottles of our reserves are aged today, which bear the name of this great battle that is too often forgotten, represented in the back label of the wine.



The wine was produced using the selection of the best bunches of Sauvignon and Chardonnay from our most suitable plots. Each individual plot is vinified separately with dedicated processes in order to enhance the territory from which they come as much as possible.

The Chardonnay grapes are macerated in a protected environment for 4-5 days. As soon as they arrive in the cellar, they are immediately sent to the fermentation vats where the yeasts, in their initial phase of multiplication, will naturally protect the grapes from oxidation, without the use of chemical aids.

After this first phase of extraction and development of the population in contact with the skins, the fermenting must is sent to the pressing phase where there will be separation between grape and juice and the yeasts will receive the necessary oxygen to multiply and develop the characteristic aromas that we know.

During pressing, the various fractions of must are separated and 50% of the mass is refined in French oak barriques made from selected oak staves and dried for 4 years in the air and then treated with steam. The mass inside the barriques also undergoes malolactic fermentation, while the remainder is stored in steel vats.

The Sauvignon clusters of three different clones contribute to the formation of the other half of Zenta Bianco. The local clones undergo a maceration process similar to that of the Chardonnay, with the exception of maturation that takes place entirely in stainless steel, while the French clones, after contact at a very low temperature in dedicated presses, are gently pressed without further handling.

The musts, which are kept cold, are moved 3 times a day in order to induce the natural lysis of the cells inside the must, releasing the aromatic precursors that the yeasts then transform into the incredible bouquet that characterises this splendid wine.



CHEMICAL ANALYSIS

Total acidity:	5.10g/l
Total sulphur:	98 mg/l
Dry Extract:	21g/l
Residual sugars:	0.4 g/l
Alcohol:	13.42% vol
% of macerated grapes:	75%
% malolactic:	60%
% ageing in barrique:	60%