

A man's worth is no greater than his ambitions

Marcus Aurelius

Zenta

Rosso Riserva

On 11 September 1697, 55,000 soldiers under the command of Prince Eugene of Savoy (commander of the imperial army), and of the Field Marshal faced, in Zenta, Vojvodina, the strong Ottoman army of over 100,000 men under the command of Sultan Mustafa 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 a selection of the best bunches of Merlot (50%) and Cabernet sauvignon (50%) grapes from our most suitable plots.

Each individual plot is vinified separately using dedicated processes in order to enhance the terroir they come from as much as possible and to be able to process the individual grapes at the best time for their maximum expression.

Once the grapes have been destemmed, they are transferred to the fermenting tanks, where the delicacy of the grape reception process allows for a substantial proportion of whole grapes. Here begins the long maceration process at a low temperature, which by virtue of the integrity of the grapes is extremely selective.

The integrity of the grapes together with their perfect degree of ripeness protects the must already in these early stages. In fact, the tannins naturally present in the grapes, being very soluble, pass immediately into the must, naturally protecting the wine from damaging oxidative phenomena that would otherwise deplete the wine of its deep, intense hue.

During the maceration phase, the grapes are continuously soaked with the must in order to protect the grapes at the top against acetic bacteria.

Once the long phase of alcoholic maceration is over, the wines undergo an initial rapid decantation where the solid fraction of the grapes is separated from the yeasts, which will instead be retained for maturation *on the lees* and malolactic fermentation.

The special 228-litre barriques that are used in the ageing process are woods whose slats are air-dried for at least 36 months and undergo the first steam-bending process before being toasted. This stage serves to split the cellulose into simpler sugars which, once exposed to the heat of the fire for roasting, will transform to create sweet and persuasive aromatic notes that, when integrated with the wine, will enhance its natural characteristics.

Maturation in wood (16 months), during which continuous *battonage* is carried out, ends when the perfect balance between the various aromatic expressions is achieved. Subsequently, the individual batches are assembled for a short period of refinement in steel, where the integration of the wines will be completed before the long period of ageing in the bottle in the Tapogliano cellars.

For this phase, we chose thick bottles to protect the wine against photo-oxidative phenomena and to avoid temperature changes. In fact, the thermal inertia provided by the mass of the bottle protects the wine and improves its refinement. The cork we have chosen to use is a one-piece natural cork (Amorim ND Tech), which is guaranteed for TCA deviations.

Analytical data:

Alcohol: 14.40%

Dry extract: 31.20 g/L

Residual sugars: 1.00 g/L

Total acidity: 5 g/L

Sulphur dioxide: 116 g/L

