



Regio Zinfandel Old Vine, Old Clone 2013 Scotto Cellars, California, USA

LCBO # 572784 | 13.0 % alc./vol. | \$19.95 | Release: 07-Jul-2018

Aromas of blueberry pie, cola, cherry and black liquorice enhanced by oak aging. It is rich, juicy and alluring on the palate with flavours of ripe red summer berries, cranberry, and hints of cinnamon and pepper. The long and delicious aftertaste is worthy of the history and work that has gone into those old vines all these many years. One sip and you'll know why wine named REGIO, the Italian word for royal.

History and Terroir:

Anthony Scotto, Sr., of strong Italian heritage and tradition, moved from Brooklyn, NY to California in 1963 but his wine making career started in the 1940. The Villa Armando label is one of the oldest US wine brands. Today, Anthony III and his siblings represent the 5th generation of family winemakers at Scotto Cellars located in Lodi, the heart of California's wine country. Climate there is Mediterranean featuring warm days and cool nights, most of the rain falls in winter months while vines are dormant.

Regio Zinfandel Old Vine is made from one of the oldest vine / old clone Lodi vineyards, some dating back to the 1850s.



Vinification:

Fermented on its skin for 9 days. After fermentation, the Zinfandel was pressed into four year old French oak barrels and aged for 22 months.

Variety: Zinfandel 100%

Residual sugar: 11 g/L

Serving suggestion and food pairing: Serve at 18°C with game meats and other grilled fare.

Natalie MacLean '18

Best Buy



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