

Enoz Wines

Campania

Winemaker: Roberto Zeno

Region: Campania

Location: Italy

Appellation: IGP Roccamonfina

Varietals: Primitivo (Zinfandel)



Estate Vineyard at Masseria
Torricella planted in 2013



12 months in Amphora



Certified Organic & Biodynamic



100% Primitivo



Il Chaos '24

Enoz (a play on the surname of owner Roberto Zeno) is located on the slopes of the extinct volcanic complex of Roccamonfina in Campania overlooking the Gulf of Gaeta. In 2013 Roberto decided to leave a corporate job in Naples to buy the masseria and renovate both the surrounding countryside and the housing structures that were practically in ruins. Though the project is young, it is rooted in four generations of family winemaking, from Roberto's grandfather to his father Giuseppe, and now to Roberto and his daughters who are the future of the estate. The 22-hectare property includes 5 hectares of organically farmed vineyards planted to Primitivo, Fiano, and Falanghina, alongside olive groves and grains. The cellar is carved into a natural tufo cave, and all wines are fermented and aged in amphora, producing fresh, vibrant expressions shaped by volcanic soils and the nearby sea.

100% Primitivo (Zinfandel). Spontaneous fermentation in amphora with 15-day maceration on the skins. Ruby red. Notes of currants, pine needles, almond and hints of black pepper. Firm flavor with widespread tannins and excellent progression. In contrast to its Puglian cousins this Primitivo is taut and minerally deep – full of volcanic influence, not jammy and overpowering in its alcohol. For people who love volcanic reds, like Etna Rossos.