Cabernet





APPELLATION N/A

AREA Italy

GRAPES Cabernet Franc and Cabernet Sauvignon

ALCOHOL LEVEL 12%

SERVING TEMP. 60° - 64°F

BOTTLE SIZE 1.5 L

VINIFICATION AND MATURATION

After removing off the stalks and soft pressing, fermentation is carried out according to traditional principles. The use of rotating horizontal fermenting tanks and delicate maceration of the skins, to assure that the coloring and aromas of the wine are kept.

COLOR

Intense ruby-red color that is appealingly vivid and rich.

BOUQUET

Skittish but pleasant bouquet, enticing and delicately herbaceous, full and richly nuanced.

PALATE

Dry flavor and sturdy body that shows fine winemaking. It has a balanced, full and persistent taste with a lightly grassy background.

FOOD COMBINATIONS

It is an extremely versatile Cabernet. It can be appreciated as a full and generous wine paired with highly savory dishes, such as polenta or other main-course preparations of rural tradition.

LABELS BY WINEMAKER'S COLLECTION

Montepulciano d'Abruzzo DOC Chianti DOCG Pinot Noir IGT Merlot

Cabernet Pinot Grigio IGT

Chardonnay Unoaked



PRODUCER Produced and estate-bottled by: Zonin via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it

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CAMPRENA RIVANZINA AISENSI DEL REG. UE N. 1388/2013 CAMPREN RIVANCED ACCORDING TO EU REG. NO. 1388/2011

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