Cabernet





APPELLATION

AREA Italy

GRAPES

Cabernet Franc and Cabernet Sauvignon

ALCOHOL LEVEL 12%

SERVING TEMP.



BOTTLE SIZE

1.5 L



LABELS BY WINEMAKER'S COLLECTION

Montepulciano d'Abruzzo DOC Chianti DOCG Pinot Noir IGT

Merlot

Cabernet

Pinot Grigio IGT Chardonnay Unoaked

VINIFICATION AND MATURATION

After removing of the stalks and soft pressing, fermentation is carried out according to traditional principles but with 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. Once the sugar has been converted into alcohol, the wine is racked into oak casks where it completes its maturation.

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 breeding. 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.



PRODUCER

Produced and estate-bottled by:

via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it





