Cabernet-Zinfandel IGT Puglia



TYPE OF WINE
Still red wine
MAIN GRAPES
Cabernet, Primitivo
PRODUCTION AREA
Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)
SOILS
Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.
HARVEST
Harvest of Primitivo takes usually place in August, at latest at the beginning of September, whereas harvest of Cabernet within the third decade of September.
VINIFICATION
Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines for a certain period of time before bottling to make the tannins softer and sweeter.
COLOUR
Deep ruby red with garnet hues
BOUQUET
Intense aroma with notes of red berried fruits and ripe plums. Ethereal scents of liquorice, chocolate and finally nuances of grass and roasted.
TASTE
In the mouth full bodied and powerful with soft ripe tannins, well-balanced, with a pleasant hints of grass in the after taste.
FOOD PAIRING
Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine.
SERVING SUGGESTION
Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.
ALCOHOL CONTENT
15,0%

[Baros (75 cl)], [15% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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