



Bravo Wine Imports

PUGLIA – Azienda Conte Di Campiano

Cabernet Zinfandel IGT



MAIN GRAPES: Cabernet, Primitivo

VINIFICATION: Pressing and maceration to extract the color 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.

COLOR: 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.

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.

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