



FAMIGLIA
ZONIN
DAL 1821



Cabernet



APPELLATION

Friuli DOC



AREA

Cervignano del Friuli
(North Eastern Italy)



GRAPES

Cabernet



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

Following removal of the stalks and pressing, the must is placed in rotating horizontal fermenting tanks, where the skins are delicately macerated. Once the fermentation has been carried out, the wine is racked into oak casks of large capacity, where it matures and fines.

COLOUR

Intense and brilliant ruby red.

BOUQUET

Pleasantly full and fresh with outstanding fruitiness and an appealing grassy vein.

FLAVOUR

Dry, slightly tannic, full bodied, generous with a good balanced and a pleasantly lingering finish.

SERVING TEMPERATURE

Best served around 16° - 18° C.

FOOD MATCHES

It can be served during a whole meal, although it matches particularly well cold cuts, tasty pastas, roasted or grilled meat and moderately aged cheese.