

ZINGARA

Cabernet Sauvignon

Friuli Grave DOC



Italy > Friuli > Grave DOC

Variety

100% Cabernet Sauvignon



Terroir

Gravel and clay marl.



Winemaking

Winemaker: Giovanni Ruzzene

Maceration is medium duration in controlled temperature in steel vats.

Bottle aged 3-4 months.



Production

150 cases



Zingara

Like its Zingara Merlot cousin, this Cab from Friuli Grave lets its fruit shine through. Its all stainless steel production helps reveal the grape's juicy, racy character. The region's stony, gravelly soil – from which Grave gets its name – lend mineral notes and lingering aromatics to the wine. This is a remarkably smooth and easily accessible Cabernet Sauvignon that could easily find itself as the daily red in your house.

Fresh flavors grab your attention and are supported by a solid, smooth body. This wine has a full and fascinating balance with notes of red fruits.

VARIETAL NOTES

Regardless of the wine-making style, Cabernet is distinguished by its distinctive black currant aroma and can develop a bouquet of cedar, violets, leather or cigar box.

FOOD PAIRING

Grilled or roasted beef, lamb, venison or wild boar. Bolognese sauces, sharp Gorgonzola or Blue cheeses.



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from the best family vineyards.*