

CANTINA ZACCAGNINI



SAN CLEMENTE MONTEPULCIANO D'ABRUZZO

The wine goes through extended aging and has a deep, purple color. Intense aromas of blackberry, black pepper and leather, underscored by flavors of oak, lead to a rich and lingering finish.

Recommended pairings: Assertive, full-flavored "country style" cooking such as: venison or rabbit stew; ossobuco; roast leg of lamb; spaghetti puttanesca; pasta with sausage, pepper and onions; roast duck with green peppercorn sauce.

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