

## CANTINA ZACCAGNINI



### MONTEPULCIANO D'ABRUZZO

Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth 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.

## CANTINA ZACCAGNINI



### MONTEPULCIANO D'ABRUZZO

Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth 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.

## CANTINA ZACCAGNINI



### MONTEPULCIANO D'ABRUZZO

Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth 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.

## CANTINA ZACCAGNINI



### MONTEPULCIANO D'ABRUZZO

Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth 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.

## CANTINA ZACCAGNINI



### MONTEPULCIANO D'ABRUZZO

Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth 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.

## CANTINA ZACCAGNINI



### MONTEPULCIANO D'ABRUZZO

Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth 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.