
IMPERO

WINE DISTRIBUTORS

CONTE DI CAMPIANO CABERNET PRIMITIVO IGT PUGLIA CONTRI, RED WINE



APPELLATION

Apulia, Italy

VARIETAL COMPOSITION

Cabernet 80%, Primitivo 20%

ALCOHOL CONTENT

15%

WINEMAKING

Primitivo is harvested from August to early September, while Cabernet is picked at the end of September. The grapes undergo maceration and pressing for color and tannin extraction, followed by temperature-controlled fermentation in stainless steel. The wine then rests to refine and soften the tannins before bottling.

TASTING NOTES

Deep ruby red with garnet undertones. The nose is intense featuring red fruits and ripe plum, complemented by licorice, chocolate, and earthy, roasted nuances. The palate is rich, full-bodied, and well-balanced with soft tannins and a pleasant, herbaceous finish. Serve at 18-20°C.

FOOD PAIRING

Pairs perfectly with red meat, wild game, and seasoned cheeses, though its rich character makes it equally excellent on its own.



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