



## *Cabernet Sauvignon* DOC

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### GRAPE VARIETIES

*Cabernet Sauvignon*

### WINEMAKING

*The grapes are harvested during the first week of October, and left to ferment in stainless steel tanks for about two weeks. The wine is frequently pumped down the cap and then undergoes several délestages, made in order to remove from the skins colourings and harsh tannins. After this passage, having the wine reached its ideal alcohol content, the wine is drawn off the pomace, and left to ferment into stainless steel vats where it starts cleaning thanks to a natural static decantation. The microbiological balance is then reached, and the only thing we have to do is to carefully draw off the lees in order to obtain a clear wine. Cabernet Sauvignon is bottled late in the summer following the harvesting, with a further refining in glass for a month.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense garnet-red colour.*

*The aroma is intense, with typical wild berries and balsamic notes.*

*The palate is elegant, intense, smooth and with a great character, recalling the nose.*

### GASTRONOMY

*It is an outstanding match for grilled meat and mature cheese.*

*Serving temperature 18-20 °C*

## AVAILABLE FORMATS

*75 cl*

[AWARD #1](#)

[AWARD #2](#)

