



Cabernet Sauvignon "Cà Bernesca" 2006, 2007

GRAPE VARIETIES

Cabernet Sauvignon 90%, Syrah 10%

WINEMAKING

Maceration on the skins for 30 days.

Aging: 85% for 5 months in steel and 6 months in 225 L. French Allier barriques.

Barriques age: 100% 2nd passage.

Bottles age: at least 30 months.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Color: deep red and compact purple hues

Aroma: gooseberry, cherries, cassis and sour cherry combine in a bouquet of peach flower aroma, with light vanilla scented spices mixed with anise and berries that complement the aroma.

Flavor: mature grapes and berries accompanied by a subtle and delicate mint tone, with a final sweet whiff.

GASTRONOMY

Beef stew with potatoes, game, pork steak with beans.

Serving temperature 18° - 20°

AVAILABLE FORMATS

75 cl

[AWARDS](#)

