

Cabernet Sauvignon

**ORIGIN:**

Italy

VINE VARIETY:

Monovarietal Cabernet Sauvignon

SOIL:

Clayey, slimy with calcareous marl located around the 45° parallel north.

GRAPEVINE CULTIVATION:

Guyot-trained

HARVESTING:

By hand

VINIFICATION:

Grape pressing and destemming with maceration on the skins and controlled temperature fermentation with cultured yeasts.

REFINING:

In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Cold sterile.

ALCOHOL CONTENTS:

12.5% vol.

COLOR:

Ruby red with garnet red tinges.

NOSE:

Intense and subtle with fragrant herbal scents of pepper.

PALATE:

Lean, balanced and fine-grained with good tannic weave.

SUGGESTED PAIRINGS:

Lasagna, braised and roasted meat, medium-aged cheese and raw meat tartare.

INTERNATIONAL PAIRINGS:

Pao Tzu - China
Feijoada - Brazil

SERVING TEMPERATURE:

16° - 18°C

CURIOS:

It's a vine coming from the Bordeaux area, able to give firmly structured wines destined to ageing. According to the University of Davis it would be a spontaneous hybridization between Cabernet Franc and Sauvignon.