

Cabernet Sauvignon

IGP

Full-bodied, with hints of fruit and vanilla



BUNCH

Medium sized, nearly cylindrical, winged



VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 12 days by controlled temperature. Ageing in stainless steel tank



RIPENING

At the end of September



STYLE

Dry



SERVING TEMPERATURE

18° C



TECHNICAL ANALYSIS

Alcohol: 12,00 %vol
Contains sulphites



DESCRIPTION

Full-bodied, with hints of fruit and vanilla



GASTRONOMIC PAIRING

Poultry, game, roasted meats, strong cheeses

