



Cabernet



GRAPES
Cabernet



ALCOHOL LEVEL
11,5% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

After removal of the stalks and soft pressing, fermentation is carried out according to traditional principles but with the use of rotating horizontal fermenting tanks and delicate maceration of the skins to assure the wine the colours, aromas and fundamental elements of which it has need. Once the sugar has been converted to alcohol, the wine is racked into oak casks where it completes its maturation.

COLOUR

Intense ruby-red color that is appealingly vivid and rich.

BOUQUET

Skittish but pleasant bouquet, enticing and delicately herbaceous, full and richly nuanced.

FLAVOUR

Dry flavour and sturdy body that shows fine breeding. It has a balanced, full and persistent taste with a lightly grassy background.

SERVING TEMPERATURE

To be served at 16 - 18° C. (60 - 64° F.).

FOOD MATCHES

It is an extremely versatile wine. It can be appreciated as a full and generous wine to be drunk throughout a meal, especially when the menu contains highly savory dishes, such as polenta or other maincourse preparations of rural tradition.