



Cabernet



GRAPES

Cabernet Franc and Cabernet Sauvignon



ALCOHOL LEVEL

12% 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 and vivid ruby-red colour.

BOUQUET

Pleasant bouquet, 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

Serve at 18° - 20° C. (64° - 68° F.).

FOOD MATCHES

It is an extremely versatile Cabernet. In its youth, it can be appreciated as a full and generous wine to be drunk throughout a meal, especially when the menu contains highly savoury dishes, such as polenta or other main-course preparations of rural tradition.