



Cabernet

SOIL TYPE:	Slightly stony
WINEMAKING:	The grapes are collected at the end of September in order to obtain the best quality of must. The fermentation occurs under controlled temperature in stainless steel tanks. The wine rests a short period in barriques where it carries out the malolactic fermentation and the final maturation before being bottled
ALCOHOL CONTENT:	12,50 %
VARIETY:	Cabernet 100%
APPEARANCE:	Intense ruby red
NOSE:	Intense, balsamic and spicy, the herbaceous note is hardly perceivable
PALATE:	Soft, full and persistent, velvety and delicate tannins, the fruity aromas are followed by a clear taste of liquorice and herbs
FOOD MATCHINGS:	Wonderful with aged cheeses and seasoned meats, perfect with feathered game. Ideal for marination.
AGEING:	5 years

