

# CABERNET SAUVIGNON

**Appellation:**

I.G.P. Trevenezie

**Variety:**

Cabernet Sauvignon 100%

**Time of harvest:**

Third week of September



Alcohol content: 13% Vol.

## Vinification and aging

The grapes are harvested in the early hours of the morning to preserve their quality and protect them from oxidation. As soon as they get to the winery, they are macerated in stainless steel tanks with the addition of selected strains of yeast. This starts the alcoholic fermentation process during which the must is enriched by all the chemical-physical properties of the grapes thanks to its contact with the skins. After about 5-6 days of maceration, the must is drawn off and the grapes are gently crushed. At the end of the fermentation process the wine is decanted and aerated several times during the storage period to ensure its natural clarification. The wine is left to reach optimal aging before being bottled. At least two months pass between when the wine is bottled and the time it is put on the market.

## Tasting notes

This wine has a deep red colour. To the nose, it is full of spicy and red fruits notes such as blackcurrant, blackberry and plum. Good body on the palate with a medium structure, velvety tannins and a medium long finish.

## Pairings and serving tips

This wine pairs well with first courses, red meats and medium-mature cheeses. Recommended serving temperature: between 16 and 18°C.