



Cabernet Sauvignon DOC



VINTAGE
2012



APPELLATION
Sicilia DOC



AREA
Riesi, Sicily



GRAPES
Cabernet Sauvignon



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
64° F.



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested at the beginning of September. The must is fermented for 2 weeks in vertical stainless steel tanks, using the submerged cap system. The wine matures for 12 months, 50% in 3,000 and 6,000 liter botte and 50% in 350 liter tonneaux, followed by 3-6 months aging in bottle.

COLOR

Opaque ruby-red.

BOUQUET

Intense with a subtle hints of ripe berries and attractive floral notes.

PALATE

Full-bodied with notes of cassis, mature fruit and cake spice.

FOOD PAIRINGS

It goes well with full-flavored pasta and rice dishes, barbecued meats and fairly mature cheeses.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13

CAMPAGNA SUPPORTED
BY REGULATION EC N. 1308/13