

# Le Casine®

## Cabernet Sauvignon Varietale

### Still Red Wine

It pairs well with lasagne, braised and roasted meat, medium-aged cheese and raw meat tartare.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Cabernet Sauvignon / Varietal

**ORIGIN:** Italy

**VINE VARIETY:** Pure Cabernet Sauvignon

**SOIL:** Clayey, slimy with calcareous marl, located around the 45° parallel north.

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked

**VINIFICATION:** Crushing and destemming with skin maceration and fermentation at controlled temperatures using selected yeasts.

**AGING:** In stainless steel tanks. During the aging process, the wine undergoes numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 12.5%vol

**COLOR:** Ruby red with garnet red tinges.

**NOSE:** Intense and refined, with fragrant herbaceous notes of bell pepper and pepper.

**TASTE:** Dry, balanced, and refined with good tannicity.

**INTERNATIONAL PAIRINGS:** Pao Tzu (China) – Feijoada (Brazil)

**SERVING TEMPERATURE:** 16 – 18°C

**CURIOSITY:** Originally from Bordeaux, this grape variety is known for producing wines with great structure, suitable for aging. According to the University of Davis, it is believed to be a natural cross between Cabernet Franc and Sauvignon.