Cabernet Sauvignon Varietale

DIECI.NOVE.DIECI

Still Red Wine

A wine suitable for pairing with lasagna, braised meats, roasted meats, medium-aged cheeses, and raw meat tartare.

Cabernet Sauvignon / Varietal / Dieci.Nove.Dieci

ORIGIN: Italy

VINE VARIETY: 100% Cabernet Sauvignon

SOIL: Clayey-silty with limestone marl, located around the 45° parallel north.

GRAPEVINE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming with skin maceration and temperature-controlled fermentation using selected yeasts.

AGING: In stainless steel vats. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENTS: 11,5% vol.

COLOR: Ruby red with garnet red tinges.

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

TASTE: Dry, balanced, and refined with good tannic structure.

SERVING TEMPERATURE: 16° – 18°C

CURIOSITY: Cabernet Sauvignon, originally from Bordeaux, is capable of producing wines with great structure suitable for aging. According to the University of Davis, it is believed to be a spontaneous cross between Cabernet Franc and Sauvignon Blanc.