

# 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.

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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.

