

Le Cascone®

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.