



Cabernet Sauvignon

Wine	Dry Red
Grapes	Cabernet Sauvignon 100%
Harvest	Grapes manually selected, and placed in plastic trays directly in the vineyard
Vinification	The grapes are macerated for up to 12 days and fermented at cool temperatures in stainless steel tanks, followed by 24/36 months ageing in new and used Troncais and Allier oak casks.
Alcohol	14/14,5°
Tasting Notes	Deep, dense ruby red with violet reflections. Lush and powerful bouquet full of cassis, olive, dark chocolate and pepper. Distinctive, ample and full with a long and persistent finish.
Food Match	Pasta dishes, Roasted red and white meats (especially lamb and duck), Gorgonzola cheese
Serving Temperature	Room Temperature
Planted Area	Grapes selected in 1.64 acres of vineyards planted since 1987
Exposure	West - Southwest
Soil	Red and brown clays, and Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200/5000
Acidity	5.80 - 6.50 grams/liter