

CABERNET SAUVIGNON IGP PROV PV BIO- VEGAN F.



BLEND: 100% Cabernet Sauvignon wine with the following certification:

Organic farming Valoritalia IT BIO 015

Type of Harvest: Handpicked grapes by the beginning of September.

Production Techniques:

Maceration at controlled temperature between 10 and 28 ° C for 10 days..

Ageing in stainless steel tanks for 2 months and then in bottle for 5/6 months.

Optimal consumption: after 1/3 years after the vintage.

Duration: 10 years

Tasting notes:

Colour - ruby red tending to purple.

Fragrance - slightly herbaceous with shades of blueberry

Taste - robust, full body

Serving temperature 16/18 ° C

Alcohol content 12% vol.

Residual sugar 0 g / l max.

Bottle size:0.75 liter

Pairing Suggestions:

Roasted meat. Excellent with aged cheese.

