



CABERNET SAUVIGNON

Grape Variety Cabernet Sauvignon (red grape).

Description Obtained from the long maceration of the skins and aged in oak barrels for six months.

The wine takes on a more robust and

aromatic character.

Sensory Notes Roasted beef, beef stew, lamb stew, grilled

pork, and pork stew. In winter season, raw or

grilled radicchio.

Pairings A deep ruby red color with garnet-purple

hues. The wine has a scent of black currant, blackberry and plum. It has herbaceous and floral notes of violets. This elegant wine is dry and smooth with an acidic finish, an astringency of tannins and toasted wood.

Info Contains sulphites - Product of Italy.

%vol 12,5°

18/20 °C

Bordolese (0.75 l.)



