



## CLASSIFICATION

Indicazione Geografica Protetta

## VARIETALS

Cabernet Sauvignon

## HARVEST

Harvested at full ripeness

## AREA OF ORIGIN

Sicily- South Italy

## ABV

13.5% by Volume

## AVAILABLE SIZES

(ML) 750

## BOTTLING

Cold sterile microfiltration technique

## LANDS

It is cultivated in different soils; however, it prefers heavy soils. The predominant land is the plain (70%) and the first hill (30%).

## PRODUCTION TECHNIQUE

The grapes are pressed in a soft manner, and traditionally vinified with maceration prolonged (a few days) at controlled temperature. The average maturation period is between 6 and 12 months.

## SENSORY ANALYSIS

Intense red color with purple shades. The scent is intense, pleasing with a typically herbaceous note, especially in young types. The flavor is full, dry, with medium intensity. Round, with good balance.

## PAIRING

Pairs well with meat and game dishes, as well as seasoned cheeses.

## SERVING TEMPERATURE

Serve at cellar temperature 64-68°F.

CASES PER  
PALLET

85

CASES PER  
LAYER

17

BOTTLE PER  
CASE

12

CASE WEIGHT  
35 LB

CASE

DIMENSIONS  
(L/W/H) Inches

BOTTLE TYPE

UPC CODE

