



CABERNET SAUVIGNON Terre Siciliane I.G.P



CLASSIFICATION

Indicazione Geografica Protetta

ABV

13.5% by Volume

SERVING TEMPERATURE

Serve at cellar temperature 64-68°F

GRAPES

100% Cabernet Sauvignon

HARVEST

Harvested at full ripeness

AREA OF ORIGIN

Sicily- South Italy

AVAILABLE SIZES

(ML) 750

SOIL

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

PRODUCTION METHOD

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.

COLOR

Intense red color with purple shades.

TASTING NOTE

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.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

684334925989

