

## Cabernet Sauvignon

ITALY  
still red wine



The taste derives from the structure grapes give to the wine. The high amount of polyphenolic substances contained in the skins leads to concentrated and structured wines. It is a wine that requires patience because with time it tends to lose roughness and envelop the palate with refinement, to enhance its spicy and balsamic characteristics, yet without losing its structure.



**NAME:** Cabernet Sauvignon Italia  
**TYPE:** Red Still



**VINE:** Cabernet Sauvignon  
**COUNTRY:** Italy  
**REGION:** Emilia Romagna



**VINIFICATION:** Red vinification with maceration of at least 4 days with pomace. Racking and fermentation at controlled temperature.



**PROCESSING:** Storage in oak barrels for at least 6 months, then in stainless steel vats until bottling.



**HARVEST:** early October



**COLOUR:** ruby red colour



**AROMA AND FLAVOUR:** Balanced and particularly fruity taste with the aroma of berries, sour cherries, plums, moss often with balsamic whiffs, black pepper.



**PAIRINGS:** Excellent if paired with roasted and grilled meat.



**SIZE:** Bordeaux Gioia Bottle 0,750 ml



**ALCOHOL CONTENT:** 13,5% Vol



**SERVING TEMPERATURE:** Room temperature