



**Feudi
del
Pisciotto**

MISSONI CABERNET SAUVIGNON Terre Siciliane IGT

WINE DESCRIPTION

Sicily is a region where many grape varieties give their best. Here Cabernet Sauvignon acquires an absolutely unique personality. This wine has an excellent structure and its polyphenolic profile assures a great aging potential. The winemaking of this balanced wine is entrusted to Alessandro Cellai, who is also the winemaker and managing director of the Tuscan estates, Castellare and Rocca di Frassinello.

TASTING NOTES

Deep ruby red color. Intense fruity nose of cherry, raspberry and elegant spices. On the palate it is full bodied and round, with noteworthy tannic depth and a great elegance.

FOOD PAIRING

Ideal with red meats, roasts, lamb, porcini mushrooms and aged cheese.



VINEYARD & PRODUCTION INFO

Vineyard appellation:	Terre Siciliane IGT
Soil composition:	Medium texture, slightly sandy and calcareous
Training method:	Spurred cordon
Elevation:	From 250 to 270 m a.s.l.
Vines/hectare:	6,000/Ha
Exposure:	South east
Age:	13 years
Harvest time:	Mid September
First vintage:	2007
Production:	14,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks at 26° C for 10 days
Maceration technique:	1 month with frequent pumping over
Type of aging container:	French oak barrique
Length of aging before bottle:	10 months
Length of bottle aging:	6 months

PRODUCER PROFILE

Estate owned by: Paolo Panerai
Winemaker: Alessandro Cellai
Total acreage of vine: 111 (44 Ha)
Winery Production: 200,000 bts
Region: Sicily

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1 g/L
Acidity:	5.7 g/L
Dry extract:	32.3 g/L

