

CABERNET SAUVIGNON TOSCANA IGT

WINE DESCRIPTION

Cabernet Sauvignon finds in Bolgheri the best conditions to grow thanks to a unique combination of soil and microclimate. The cool winds which come from the sea and the moderate temperature in August and September contribute to a slow and regular maturation of the grapes with the right balance between sugars, polyphenols, fragrances, and acidity. This wine is a great expression of the territory, with an exceptional drinkability, thus ideal in every occasion.

TASTING NOTES

Intense ruby red color. The bouquet on the nose shows the typical fruity and spicy hints of the grape variety. On the palate it is dry, smooth and well balanced between the ripe and silky tannins and the fresh spicy aromas. Long fruity and spicy finish.

FOOD PAIRING

Fits to a little bit of everything, especially starters of sliced cold cuts and cheeses. Excellent with pasta with meat or vegetable sauces. Also suitable for grilled or short-fried meat.

VINEYARD & PRODUCTION INFO

Vineyard location:	Castagneto Carducci
Vineyard size:	15 Ha
Soil composition:	Mostly loose/sandy with some clay and a part of limestone
Training method:	Spurred cordon
Elevation:	0-60 m a.s.l.
Vines/hectare:	6,000- 6,500/Ha
Exposure:	South/Southwest
Age:	10 - 25 years (planted in 1993 - 2007)
Harvest time:	End of September
First vintage:	2015
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks (7 days at max 28°C)
Maceration technique:	On the skins for 15-18 days with pumping over
Type of aging container:	Stainless steel vats of 100 Hl and French oak barriques
Length of aging:	8 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	1.6 g/L
Acidity:	5.1 g/L
Dry extract:	34.3 g/L



PRODUCER PROFILE

Estate owned by:
Feudi di San Gregorio
(Capalbo family)
Winemaker: Stefano Di Blasi
Total acreage of vine: 37 (15 Ha)
Winery Production: 130,000 bts
Region: **TOSCANA**

