

意大利原产
PRODOTTO IN ITALIA
MADE IN ITALY



Cabernet Sauvignon I.G.T.

Species of vine: 100% Cabernet Sauvignon
Location vineyards: Veneto - Alcohol: 13.5% Vol.

Wine-making:

The grapes are crushed and fermented into fermenters at a temperature of 26 °C where it is left to macerate for 20 days with continuous pumping of must over the grape dregs. The wine is separated from the pomace and put in barrerique for malolactic fermentation.

Ageing the wine:

After malolactic fermentation the wine stays to refine in barrels for at least 12 months. After this period is put to rest in steel tanks for a few months and then started for bottling.

Color and sensory analysis:

The wine shows notes of black berries as ripe plum, complemented by notes of licorice and vanilla that sweeten the nose of that fragrance. Taste tannic and hot, due to the structure of the wine, the final aroma envelops the mouth that leads it back to nose.

Pairings gastronomic:

The wine matches very well at red meat dishes and meat stews, game, noble poultry. A perfect accompaniment with cheese long seasoning and at herbs.

Ideal temperature to drink it: 18 °C.

意大利赤霞珠红葡萄酒 优良产区餐饮葡萄酒

葡萄种类：100% 赤霞珠

葡萄园位置：威尼托

酒精度：13.5%vol

酿造工艺：将压碎的葡萄放入发酵罐里发酵，浸渍20天控温26°C，在这段时间里葡萄渣滓不断泵出，葡萄酒从果渣分离出来后被放入木桶里继续进行乳酸发酵

陈酿工艺：在乳酸发酵后，葡萄酒在酒桶中至少停留12个月，接着再放入钢化容器里几个月，之后才开始灌装葡萄酒

色泽和感官分析：这款葡萄酒充满了黑色浆果和成熟李子的味道，伴有甘草和香草的甜香浓郁香气，单宁醇厚，味道热辣，特别的酒体结构令余香从口腔萦绕回鼻腔。

佐餐搭配：特别适宜搭配红肉、炖肉、野味、家禽肉。若搭配奶酪、调味料和香草则为上佳

最佳品饮温度：18 °C

