



# Cabernet Sauvignon



Denomination: Cabernet Alghero DOC

Grape blend: 100% Cabernet Sauvignon

Wine making process: Manually harvested fresh grapes are immediately separated from the stems, pressed and fermented on the skin

Visual evaluation: intense ruby red

Olfactory evaluation: Intense fruity persistent aroma

General structure: Very structured wine. Rich in glycerin and extracts, it softly envelops the palate

Production area: Alghero DOC. North Sardinia.

Soil: Medium-textured, rich in limestone rocks

Training system: Guyot

Vineyard age: 20 years

Yield per hectare: 60 ql/70 ql

Annual production: 4000 bottles

Fermentation: Natural activation of fermentation in steel temperature-controlled tanks. Maceration on the skins for about 10 days

Sharpening: 30 months: mostly in steel. Bottle refinement before distribution

Drinkable until: Medium-long aging

Alcohol volume: 14% vol.