

# CABERNET SAUVIGNON

Sicilia DOC

At the base of one of the famous red wines in the world, this variety discovered the ideal environment in Sicily to produce wines with great depth, but at the same time distinguished for its delicate tannins and aromatic complexity.

## PRODUCTION AREA

Sambuca di Sicilia, in the province of Agrigento. It prefers terrain that is slightly clayey, and with plenty of sunlight. The type of farming is “Espalier”, used with an average density of planting where there are 4500 plants per 2.5 Acres.

## VINIFICATION

100% Cabernet Sauvignon. It is a late varietal, maturing at the end of September. This wine is made from grapes of perfect polyphenolic maturation. De-stemming and alcoholic fermentation with the stems occurs for 12 days at 80 Degrees. Successively, there is malolactic fermentation with selected bacteria. Finally, maturation takes place for 8-10 months in French barriques (2-3-4 years old).

## CHARACTERISTICS

Color: Intense reddish-purple.

Bouquet: Emergent notes of blackcurrant and ripe cherries that are well-integrated with inklings of spice that are derived from the refinement in wood.

Flavor: Structure and powerful, with present tannins, but very delicate.

## ALCOHOL CONTENT

13,5%

## PAIRINGS

Pairs well with red meats on the grill, game, salami and seasonal cheeses. Thanks to the structure and over-powering full-body, the Cabernet Sauvignon represents the ideal wine to pair with important dishes, such as Millefoglie di filetto di Maiale.

## SERVING TEMPERATURE

60-64° F

## RATINGS

STEMMARI Cabernet Sauvignon 10 - 87 pts - Wine Enthusiast - 2012

