

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

Sicily. 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.

Grapes Cabernet Sauvignon

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.

Pairings: it 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.



STEMMARI



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Alcohol content^C

13,5%

Serving temperature

60-64°F

