

# Cabernet Sauvignon

LAZIO IGT



## Historical Background

A native of France's Bordeaux region, where it is grown principally in the Médoc area, Cabernet Sauvignon, often blended with Merlot and Cabernet Franc, is famous worldwide for its role in the production of quality red wines with significant aging potential. Cabernet Sauvignon is a popular grape in Italy where it may be bottled as a pure varietal or blended with other red grape varieties. It adapts readily to the most diverse climatic conditions and will eagerly embrace the characteristics of a new 'terroir' without sacrificing reliability or recognisability.

## Grape Varieties and Vinification Technique

100% Cabernet Sauvignon. A low yield per vine of the ripest Cabernet Sauvignon grapes produces this well-structured wine whose elegant, velvety tannins merge perfectly with those of the barrels in which it matures. Vinification calls for the repeated punching down of the cap to maximise the extraction of the polyphenolic compounds and colour components which will give the finished

wine its distinctive style. When fermentation is over, the new wine is left in contact with the skins for a few more days to allow the alcohol to extract their finer tannins.

As the new wine is carefully drawn off into stainless steel vats for malolactic fermentation, the colour, tannins and aromas still present in the fermented skins are extracted in the soft press to which they are gently driven by force of natural gravity alone. Once stabilized, the wine matures in small oak casks for 18-20 months, followed by 8-12 months in the bottle.

## Tasting Note

A deep ruby-red wine. Raspberry, blackcurrant and black cherry followed by balsamic, earthy notes of juniper and moss make for an intriguing nose. The mouthfeel is smooth and rich, the tannins stylish, the finish complex.

## Suggested Food Pairing

'Unsalted, semi-mature 'Pecorino Romano' – Latium's most famous sheep's milk cheese.

## Tasting notes

---

---

---

---

---

---

---

---



Scan the QR code  
for further information