

# CABERNET SAUVIGNON

IGT TOSCANA

CABERNET SAUVIGNON 100% | 1.000 bt.

---



## VINEYARD

ALTITUDE 350 slm.  
SOIL: marl and limestone  
PLANTS PER HECTARE: 5000  
GUYOT CULTIVATION

## HARVEST

First half of October, grapes manually harvested and selected from the young vines. Delivered to the cellar in boxes.

## VINIFICATION AND AGING

Fermentation with indigenous yeasts and maceration on the skins for 18-24 days at 25°C.  
Malolactic fermentation in steel.  
Aging in steel for 8 months, then at least 3 months in bottle.

SERVICE TEMPERATURE: 18° C

ALCOOL: 13,5% Vol

TOTAL ACIDITY: 5,1 g/l

RESIDUAL SUGAR: < 1 g/l

\*vintage 2016

