

## Cabernet Sauvignon Oltrepò Pavese D.O.P.



<b>Wine Description</b>	Still Red Wine
<b>Grapes</b>	Cabernet Sauvignon
<b>Production Area</b>	Torrazza Coste and Cadè Piccola
<b>Winemaking</b>	The grapes are harvested when very ripe and pressed. Fermentation in contact with the skins lasts for about fifteen days. The wine is raked and transferred in small stainless-steel tanks for a natural sedimentation. A year after the harvest, between January and February, the wine is transferred in small wooden barrel and aged for one year before the bottling.
<b>Appearance</b>	Still Ruby red colour wine with garnet glints tending to orange-like colour after 4 years of ageing.
<b>Tasting Notes</b>	Very intense aroma of aromatic notes of very ripe drupaceous and black fruit, herbs like new-mown hay. The intense black fruit flavour harmonically fuses with vanilla and sweet spices notes. It is a full-body wine with a soft and balanced tannins.
<b>Serving Temperature</b>	14°-16° C
<b>Size</b>	75 cl
<b>Alcohol</b>	13% Vol.
<b>Pairings</b>	Ideal with roast meat, game, grilled steak and seasoned cheeses, but perfect as a meditation wine.