

# MONTE MARIA

# CABERNET SAUVIGNON



## Description

GRAPE VARIETIES: 100% Cabernet Sauvignon

VINTAGE: 2015

ORIGIN: Friuli Venezia Giulia.

PRODUCTION PER HECTERE: 100 HI/ha

## Analytical Information

ALCOHOL: 12,5% Vol

TOTAL ACIDITY: 5,0 g/l (Tartaric), 3,9 g/l (Sulphuric)

SUGAR: 3,5 g/l.

PH: 3,30

## Elaboration

HARVEST: By machine during September.

BUNCH SORTING: Yes, with conveyer belt.

DESTEMMING: Yes.

VINIFICATION: Traditional, cold pre-fermentation during 4 days, spontaneous alcoholic fermentation at controlled temperature between 26 and 28° C.

TOTAL FERMENTATION TIME: 22 days.

MALOLACTIC FERMENTATION: Yes.

AGEING IN OAK BARRELS: A part.

## Tasting Notes:

A Cabernet Sauvignon so elegant and seductive, ruby red color, rich tannins and powerful aromas of black berries, ripened plum and fruit jam. Smooth as silk, long finish and full bodied structure. Rich black cherry and fruit jams, exotic spices. Pairs well with gourmet salads, red meat, soft cheeses and soft exotic pate.

TEMPERATURE OF SERVICE: 16 to 18° C.