



FOCALONE

*Cabernet Sauvignon
Terre di Chieti I.G.T.*

Type: Cabernet Sauvignon - Terre di Chieti I.G.T. (red)

Grape variety: Cabernet Sauvignon 100%

Altimetry: 200 metre above sea level

Location: Municipality of Lanciano

Type of soil: Silty - clayey, slightly calcareous

Position and exposure: Hill, facing South - West

Vineyard's age: 10 years - Planting density: 3.000 stumps/hectare

Yield per hectare: 100 ton - Training system: Guyot

Hervest: Manual, in mid-October

Vinification: Long maceration with the skins and frequent pumping in air, ensuring excellent color extraction. Fermentation temperature 26°C. Limited pressing, the final fractions richest hard tannins, are separated.

Malolactic fermentation

Aging: In steel

Alcohol content: 12%

Sensorial features: Ruby red with violet hues; bouquet of red berries, slight hints of green pepper, followed by subtle notes of spice; body of good intensity, tannic importantly, integrated into a final mouth dry and pleasant

Serving suggestions: Traditional Abruzzo pasta dishes, grilled meat, mildly seasoned sausage

Service temperature: 18°C