

Cabernet Sauvignon – Villa Rocca

Vino Varietale prodotto in Italia



Grapes. Cabernet Sauvignon.



Vinification. Selected hand picked grapes. Soft pressing, fermentation on the skins for 10 days in stainless steel tanks, (at a temperature of 22°C) followed by malolactic fermentation.



Tasting notes. Deep ruby red color with violet highlights. Full intense bouquet with hints of cherry, slight herbaceous. Dry, full-bodied, harmonious taste. Velvet and pleasant, lingers on the palate.



Analysis. Alcohol 12,5% Vol; Total acidity 5,7 g/l; Residual sugar 6 g/l.



Food suggestions. Great for roasted or grilled meats. Ideal with braise and game. Excellent with hard aged cheeses. Serve at 16-17 °C.



Bottle. "Bordolese" 750 ml (in box of 6 bt); 1 L (in box of 6 bt); 1,5 L (in box of 6 bt).

