



## CABERNET TERRE DI CHIETI IGT

### GRAPES

Cabernet.

### PRODUCTION AREA

In the heart of the province of Chieti in Abruzzo, between the Maiella National Park and the Adriatic Sea.

### TERRAIN

Hilly, with an average altitude of 230 metres above sea level, with mostly calcareous clay soil.

### SELLING PERIOD

Determined by the oenologist depending on when the wine's characteristics are fully developed. In any case not before the month of April/May the second year after vinification.

### VINIFICATION AND REFINEMENT

Cold maceration of pressed grapes; soft pressing; fermentation in steel tanks at controlled temperature.

### SENSORY CHARACTERISTICS

Ruby red. Intense aroma of mature fruit, with herbal hints and delicate spicy notes. Harmonious taste with sweet and velvet tannins, good length.

### FOOD AND WINE PAIRINGS

Starters, first courses with tomato sauce, meat, semi-mature cheese.

### ALCOHOL CONTENT

13% vol.

