



SANGERVASIO

NATURA DEL VINO

Cabernet Sauvignon



Production Notes

Denomination:

Toscana Rosso IGT

Grape varieties:

Cabernet Sauvignon 100%

Vineyards:

New generation vineyards from 6000 to 10,000 plants/hectare, and very low yields of 0.4-0.6 Kg. per vine.

Harvest:

By hand, in the second week of September, followed by a manual selection of the best grapes.

Wine making:

Alcoholic fermentation in concrete tanks at controlled temperature with natural yeasts. Malolactic fermentation is done in the same barriques where the wine has been aged.

Aging:

14 months in new 225 liter barriques, and at least 18 months of bottle aging at controlled temperature.

Tasting Notes

History:

The pure Cabernet is bottled by itself only in the best vintages, to exalt the exclusive qualities of this grape.

Style:

Elegant and complex.

How to describe it:

Great structure. Deep ruby red, with rich fruity aromas (blackberry and cassis), followed by toasty notes (cocoa and tobacco). Balanced and full taste.

How to enjoy it:

This particular Tuscan Cabernet, with its complex salty notes, is perfect to be combined with strong tastes, experimenting a tasting full of satisfaction and discoveries.

Awards:

I Vini di Veronelli 2015 - THREE STARS AWARD

Vitae 2015 AIS Guidebook - THREE VINES

Service tips:

18-20°C in Bordeaux style tasting glasses.

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