

AFFRESCHI



CABERNET SAUVIGNON

I.G.T.

GRAPES: Cabernet Sauvignon

VINIFICATION: Selected hand-picked grapes. Soft pressing, fermentation on the skins for 10 days in stainless steel tanks (at 22°C) and malolactic fermentation.

TASTING NOTES

Colour: Deep ruby red colour with violet reflections.

Buoquet: full and intense with hints of cherry, slight herbaceous.

Taste: dry, full-bodied, harmonious. Velvet and pleasant, lingers on the palate.

Alcohol: 12,5% Vol.

Acidity: 6 g/l

Residual sugar: 6 g/l

Serving temperature: 16-17°C

Food pairings: ideal with roasted or grilled meats, game, hard aged cheeses.

SPECIFICATIONS

EAN code: 8013345001528

Bottle: conica 750ml

Case dimensions: 350x260x290 mm

Case weight: 14,4 kg

Bottles / case : 12

Pallet configuration: 55 cases (11 cases x 5 layers)