

CABIGNON

CABERNET SAUVIGNON

Dry, full-bodied wine, with a rich and complex taste. Caruso & Minini's Cabignon represents the entire amount of nuances of an authentic and constantly evolving land. After a hand harvesting taking place in the last part of September, grapes are delicately destemmed and left to macerate in stainless steel tanks at 25°C, to confer the typical ruby red color to the wine. We continue with the malolactic fermentation and, finally, with the maturation process: 50% in 225 liter French oak barriques for 8 months, the remaining 50% in American oak barriques for 8 months. The result is a wide-ranging wine, with spicy and elegant flavours.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense ruby red color

AROMA: A fragrant bouquet of fruity notes recalling blackberry and raspberry jam, fully expressing the essence of Sicily

PALATE: Elegant on the palate, perfect tannins with a full and pleasantly persistent finish.

HOW TO TASTE

FOOD MATCH: Meat dishes; also cured meats and medium-aged cheese.

PROPER GLASS: Big Ballon

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: The name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 17,000

FORMATS: 75 cl

PACKAGE: 6-case

VITICULTURE

TERROIR: Hill

VINES: 100% Cabernet Sauvignon

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North / North-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Last part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks

MATURATION: 50% in 225 liter French oak barriques for 8 months, the remaining 50% in American oak barriques for 8 months.

WINE LIFE: 10 years

