

IGP Forlì Cabernet Sauvignon 2013

DESCRIPTION

A dense, deep red colour enhanced by a light amaranth purple tinge. Its tannic structure has a compact, complex and remarkable aroma, balanced by high alcoholic strength. Its organoleptic taste is focused on a mature fruity flavour, very dense and rich in pulp, with perfectly balanced hints of blueberry and sour cherries in alcohol. This wine is enticing for those who drink it, it has a round taste without an edge and is perfect served with filled pasta, meats and creamy cheeses.

PRODUCTIVE PROCESS

- Grapes: 100% Cabernet Sauvignon, organically grown
- Vineyards: in the hills of Castrocaro Terme (FC) in the locality of Bagnolo, 175 MASL; north-facing exposure, clayey soil
- Production: 50 quintals per hectare
- Vinification: from grapes harvested by hand in crates, fermentation in steel tanks at a controlled temperature, softly pressed grape skins
- Refinement: in 10-hectolitre steel tanks for 12 months and in bottles for another 6 months
- Alc./Vol: 14.5%
- Bottles produced: 1,000 bottles



ANALYSIS

pH:	3,80
Total sulphur dioxide	56 mg/l
Alcohol by volume	15,93% vol
Volatile acidity	1,02 g/l of acetic acid
Malic acid	1,56 g/l

ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO₂.



PACKAGING

	Packaging	Height (cm)	Width (cm)	Depth (cm)	Weight
Product	Bottles Vol. 75 cl.	31,9	7,3 Ø	-	Cl. 75
Cardboard	Carton 6 bottles	16,1	32,8	22,5	Kg. 7,4