

Cabernet Sauvignon

I FERRETTI



A wine made from Cabernet Sauvignon grapes, a relatively new variety result of a chance crossing between Cabernet Franc and Sauvignon Blanc. The Ferretti wines (ferretti meaning little chips of iron) have a distinctive flavour given by the iron in the soil.

TASTING NOTES

Intense ruby red in colour. Slightly grassy scent with hints of raspberry and blueberry; well structured and balanced with noble, very distinct tannins it is extraordinarily rounded and full-bodied. A wine that will improve over time.

ACCOMPANIMENT

Red meat, poultry, venison, hard cheese.

VARIETIES

100% Cabernet Sauvignon

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

5.500

VINIFICATION

Fermentation with the skins for about 20 days

ÉLEVAGE

In oak casks for about 18/24 months

AGEING

In the bottle for a further 2 years

SERVING TEMPERATURE

16°-18°C