

Cabernet Sauvignon

LINEA LUISA
REDS



Cabernet Sauvignon is one of the world's most widely recognised wine grape varieties. A relatively new variety, it traces its origins in 17th century, in France, as the product of a chance crossing between Cabernet Franc and Sauvignon Blanc. The variety was introduced into Italy in 1820.

TASTING NOTES

Intense ruby red in colour. The fine aroma reveals notes of blueberry ; slightly herbaceous , well balanced and long on the palate with firm tannins.

ACCOMPANIMENT

Braised red meat dishes.

VARIETIES

100% Cabernet Sauvignon

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

5.500

VINIFICATION

Fermentation with the skins at 25-26°C for about 10-12 days

ÉLEVAGE

On fine-grained lees for about 8 months

AGEING

In the bottle for a further 3 months

SERVING TEMPERATURE

16°-18°C