



CORTE FERRO

# CABERNET SAUVIGNON



## DENOMINATION

Sicilia  
Denominazione di Origine Controllata

## VINIFICATION

Careful selection of handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C. for 15-20 days. Malolactic fermentation in stainless steel tanks.

## AGEING

50% in french oak barrique of 225 litres for 8 months. The other 50% in barrique of american oak also for 8 months.

## WINEMAKER'S NOTES

A wine that expresses, in an wide and complete way, all its special and unique characteristics of the ground from which arises. It is hard to believe how this wine can surprise you each time you sip it with new spicy fragrances, dancing together and trying to confuse you. It's amusing how opulence can be so elegant.

## FOOD MATCHING

Steak and red wine sounds too obvious a pairing to highlight but it hits the spot so perfectly it's worth being reminded; there is nothing better you can eat with a bottle of cabernet sauvignon.

## TECHNICAL DATA

Alcohol 13,5% vol.