



**BALDOVINO**  
**CABERNET SAUVIGNON**



**TECHNICAL SHEET**

<b>Appellation:</b>	Terre Siciliane –Indicazione Geografica Protetta (IGP)
<b>Production Area:</b>	North-Eastern Sicily
<b>Type of Soil:</b>	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
<b>Grape Varieties:</b>	Cabernet Sauvignon
<b>Blend of Grapes:</b>	Cabernet Sauvignon 100 %
<b>Training System:</b>	Cordon spur pruning, with wooden stakes and stainless steel wires
<b>Vines per Hectare:</b>	About 3.000
<b>Yield per Hectare:</b>	About 90 Quintals
<b>Yield per Vine:</b>	About 3 Kg
<b>Vinification:</b>	Grapes are harvested manually once they have fully matured, between the end of September and the beginning of October. Once de-stemmed, grapes undergo maceration for the perfect extraction of fragrance and color.
<b>Aging:</b>	After malolactic fermentation, the wine fines for about 2 months in tanks and then in the bottle.

**ANALYTICAL DATA**

<b>Alcoholic Content:</b>	13%
<b>Total Acidity:</b>	5,8
<b>Residual Sugars:</b>	<1 g/l

**ORGANOLEPTIC FEATURES**

<b>Colour:</b>	Deep ruby red verging on purple.
<b>Bouquet:</b>	The nose is captivated by seductive aromas of cherries, blueberries, blackberries and rhubarb, enveloped by warm scents of dark chocolate, juniper berries and tobacco. A bouquet that only Cabernet Sauvignon can offer. A red grape variety presented in a captivating, liquid form, made irresistible by the fresh and velvety smooth tannins that embrace a well-balanced acidity and sensual taste.
<b>Storage Temperature:</b>	18°C
<b>Serving Temperature:</b>	16-18°C
<b>Suggested Glass Type:</b>	Balloon
<b>Serving Suggestions:</b>	Red meats, roast white meats and mature cheeses. Also goes very well with ethnic dishes such as couscous and recipes based on curry and spices
<b>Aging Potential:</b>	more than 5 years