

CASA VINICOLA
Luca



CABERNET SAUVIGNON 2019 - red dry wine

GRAPES:



Cabernet Sauvignon - 100%

VINIFICATION:



This red wine is the product of meticulous manual grape harvesting. After the grapes are destemmed and crushed, the fermentation process begins, lasting for an extended period, allowing for optimal aroma development. Following the malolactic fermentation, the wine is aged for a year in French oak barrels. This process imparts complex flavours and aromas of oak, vanilla, and spice, resulting in a rich and full-bodied wine that is sure to satisfy even the most refined palates.

TASTING NOTES:



This wine is a vivid shade of pale purple that dazzles with its intensity. Bursting with notes of cherry, black currant, and a hint of spice, its full-bodied and well-balanced taste is a symphony of flavours. Rich black currant and wild berry notes are complemented by a touch of smoke, leading to a long and powerful yet soft aftertaste that will leave you longing for more.
Serve at 16-18°C.

AWARDS:



GOLD MEDAL - Berliner Wine Trophy 2023

DATA:



- Alcohol content: 13,94 % Vol
- Residual sugar: 0,6 g/l
- Total acidity: 5,0 g/l
- Limited edition: 2.540 bottles

Logistic data:



- Bottle content: 750 ml
- Gross weight: 1.475 g
- Bottle size: 70 x 70 x 310 mm (L/W/H)
- Units per box: 6 bottles
- Gross weight box: 8,90 kg