

OLTRESOGNO

Cabernet Sauvignon finds in Bolgheri the best conditions to grow due to the type of soil and of microclimate. This is the reason why it has been selected as one of the three main grape varieties of the DOC Bolgheri appellation, and coming to full maturation expresses its great power and elegance.

Denomination

Cabernet Sauvignon Toscana IGT

Grapes

Cabernet Sauvignon

Fermentation

Alcoholic fermentation and maceration for about 3 weeks in stainless steel.

Maturation

Half of the wine refines in stainless steel to preserve the fruity notes, the other part matures for about 6 months in used and new barriques and tonneaux of medium roasted French oak.

Aging

Minimum 6 months in bottle.

Tasting notes

Intense red ruby color.

On the nose you recognize the typical fruity and spicy hints of the Cabernet Sauvignon grapes. The combination between mature and silky tannins and the spicy freshness gives this wine balance and pleasantness. Lingering aftertaste with intense aromas and a fresh spicy finish.

Food pairing

Fits to a little bit of everything, especially antipasti of sliced cold meats and cheeses, excellent to pasta with meat or vegetable sauces. Also suitable for grilled or short-fried meat.



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