



MILLEFIORI



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CABERNET SAUVIGNON



Cabernet Sauvignon is a grape of French origins but spread all over the world thanks to its adaptability in any environment.

Ours is grown in the hot and dry climate of southern Puglia, giving life to wines with the scent of large ripe red fruits.

PRODUCTION AREA: province of Lecce, Southern Puglia

TRAINING SYSTEM: Cordon training, spur-pruned vines

SOIL: Medium texture

PLANT DENSITY AND YIELD: 4500-5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of dawn, when the ambient temperature is more moderate, preserving freshness and aroma

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days;

fermentation with selected yeasts and malolactic fermentation

AGEING: Light passage in French and American oak barrels

ALCOHOL: 13.5%

TASTING NOTES: Its colour is intense and its aromas are rich and fruity. Characterized by soft tannins and ripe fruit, this well-structured wine appeals to even the most discerning of palates

SERVICE: 17-18°C

FOOD PAIRING: roast meat and potatoes, cured meats and medium-aged cheeses.