

ClasSicO

Fine Wines & Spirits
-est. 2002



Santome

Cabernet Sauvignon

Varietal: 85% in stainless steel tanks - 15% aged for 6 months in oak big barrels

Appellation: Treviso

Alcohol %: 13.5

Ph: 3.75 gr / liter

Acidity: 4.5 gr / liter

Residual Sugar: gr / liter

Tasting Notes: Ruby red with purplish tinges Nose: complex aroma, sweet, dominated by red fruit jams, in particular wild cherry and cherry, followed by notes of prunes, tobacco and light oriental spices. Palate: soft, well-orchestrated, elegant, with a correct body and a balance acidity, The after aroma repeats the fruity sensations perceived by the nose. Pleasant, with a slightly dry and persistent final impression.

Winemaking: Fermentation vat: Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts Maceration on the skins: 15/20 days combined with gentle délestage and foulage Fermentation temperature: 24°C Yeasts: selected Malolactic fermentation: total.

Aging: 15% in wood for 6 months (tonneau in fine-grained medium roasted French oak) and 85% in steel

Food Pairing: In the kitchen: perfect with piquant, mature and strong cheeses, excellent with grilled red meats. It is an outstanding accompaniment to birds and game.

Accolades

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