



CABERNHELL



COLOR

DEEP PURPLE RED



SENSORY PROFILE

RED FRUITS. SWEET TANNINS TO THE PALATE BALANCED
BOUQUET OF THE MEDITERRANEAN RED WINE



GRAPE VARIETIES

CABERNET SAUVIGNON / SANGIOVESE



ALCOHOL

13°



PLOT

ARGILLACEOUS



CULTIVATION

GUYOT



VINIFICATION

MACERATION OF 15 DAYS AT 26°C



MATURATION

IN STAINLESS STEEL FOR 9 MONTHS



FINING

6 MONTHS IN BOTTLES



BEST SERVED

AT 18° C



GOES WITH

APERITIFS BUT ALSO ROASTS AND MEAT DISHES.
PASTA DISHES WITH TOMATO SAUCES, RED VEGETABLES

