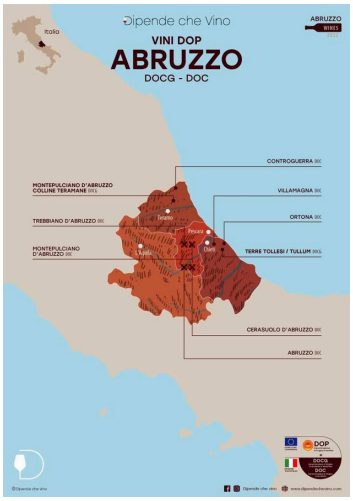
# CA' DEL SARTO

## Cabernet Sauvignon - Terre di Chieti IGT


**BRAND:** Ca' del Sarto wines are all hand-crafted, small-batch wines carefully made in some of the best regions in Italy: Abruzzo, Friuli, Toscana, and Piemonte. These wines are the result of a unique collaboration between local rock-star vintners and Enotec Imports since 1996. Ca' del Sarto wines are fresh, varietally correct expressions of their type and overdeliver on both quality and price for consumers and operators alike. The Florentine Lily depicted on the label is an ancient Roman symbol of peace and prosperity.

**VARIETAL(S):** 100% Cabernet Sauvignon

**REGION:** Abruzzo

**APPELLATION:** Terre di Chieti IGT

**SOILS/ELEVATION:** Spinelli family vineyards at the foot of the Maiella massif near Chieti, about 330 meters elevation, with marly-clay, sand-rich flysch, limestone, and alluvium deposits

**HARVEST:** Late September into early October, grapes were harvested in the early morning to maintain cool temperatures and prevent spontaneous fermentation. The clusters were healthy; berries were smaller with thick skins, giving the wine a deep color and fine texture.

**WINEMAKING:** Careful handling in the winery to protect the skins, followed by a cold soak to enhance extraction of color and flavors. Fermentation was conducted at low temperatures in stainless steel tanks to enhance the aromatic compounds inherent to the grape. The final wine was racked off the lees, then stabilized before bottling. No oak was used on this wine, giving it a fresh character.

**COLOR:** Deep ruby red with bright purple hues.

**AROMAS:** Generous aroma of fresh, ripe, dark fruits and delicate spicy notes.

**TASTE:** Fresh, dark fruits, balanced spicy note, nicely structured with just enough grip that eases into a long finish.

**PAIRINGS:** Excellent with cold cuts, starters and various cheeses, first courses with tomato sauce, grilled burgers, pizza and roasted meats.

**TECHNICAL:** Alcohol 13%; Acidity 5.11 g/l; pH 3.51; Sugars 4 g/l; Dry extract 30.7 g/l

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